

Contents for February

Illustrations.

Messrs. J. M. Ward, J. A. Parkes and P. S. Macdermott	69
Stationary Spray Plants. (3 illustrations.)	71, 73
Mr. G. W. Brown	95
Orchard Cider Plant	97

Subjects.

Apple Juice Drinks, Pure	70
Apple Varieties for Export	89
Canned Fruits	99, 112
Cider Making	97
Citrus News and Notes	65-69, 90, 91
Cold Storage of Apples	77, 78
Cover Crops	80, 92, 93
Dried Fruits	85, 90, 92, 93
Export Apple Competition	69
Export News and Notes	89, 105
Fruit Export from Victoria	105
Fruitgrowing in New Zealand	69
Grapes	103
Humus, Importance of	101
Improving the Dried Fruit Pack	92, 93
Loganberry Propagation	79
Manuring and Pruning Yates	79
Market Notes and Prices	107-111
Melbourne Centenary	63
Mid Murray Notes	92, 93
New South Wales	69, 78, 83, 87, 99, 107
New Zealand	63, 66, 69, 91, 111
New Zealand Embargo on Australian Fruit	66-69
Orange Export to U.K.	65, 66
Peaches for Canning	99
Pears, Summer Spot	74, 75
Personal	94, 95
Pineapples in Queensland	102
Plums for Queensland	100
Queensland	100, 102, 109, 111
Red Spider	79
Stationary Spray Plants	69, 71, 73
Shows to Come	69
South Australia	23, 87, 92, 93
Surplus Canned Fruit Stocks	112
Tasmania	71, 73, 81-83
Trade with New Zealand	63
Uniform Apple Export Case	89
Victoria	63, 81, 87, 91, 98-100, 105, 107, 111
Victorian Fruit Marketing Association	81
Western Australia	83, 87, 91, 109

TRADE WITH NEW ZEALAND.

Australia May Lift the "Fireblight" Embargo.

Consideration has been given to the N.Z. and Australian fruit embargoes at recent conferences of Federal Quarantine officers and State Horticultural experts.

It is understood that Australia is prepared to lift the "fireblight" embargo on N.Z. Apples and Pears to allow their entry into Australia under strict conditions.

INDEX TO ADVERTISERS.

Canning Machines—

Austral Otis Andobar Cannery Equipment Pty Ltd., South Melbourne, p. 59.

Cold Storage—

Bender & Co., Launceston, Tas., cover ii.

Dangar, Gedy & Co. Ltd., p. 94.

Corrugated Strawboards, Etc.—

J. Fielding & Sons, Sydney, p. 70.

Paper Products Ltd., p. 100.

Fruit Buyers—

Brooke, C. M., & Sons, S. Melb., p. 102.

Fruit Tree Suppliers—

Brunning, John, & Sons, Somerville, p. 75.

Nobelius, C. A., & Sons, Emerald, Vic., p. 90.

Goodman, C. J., Plonic Point Nurseries, Bairnsdale, Vic., p. 95.

Fruit Graders—

"Lightning," Lightning Fruit Grader Co., 517 Albion-street, W. Brunswick, N.12, Vic., front cover.

Manures, Fertilisers, &c.—

Sulphate of Ammonia, Nitrogen Fertilisers Pty. Ltd., Melb., p. 92.

Orchard Implements—

Harvey, D., Box Hill, p. 84.

Russell & Co., p. 101.

Patent Attorney—

U'Ren, Geo. A., Melbourne, p. 102.

Refrigerating Machinery—

Werner, R., & Co. Pty. Ltd., Richmond, cover iii.

Spray Materials—

"Atlantic," Atlantic Union Oil Co., p. 93.

"Black Leaf 40," Tobacco By-Products and Chemical Corp., p. 86.

"Blue Bell" Arsenate of Lead, Lime, Sulphur, etc., Blyth Chemicals Ltd., Elsternwick, V., p. 57.

"Cooper" Sprays, William Cooper & Nephews (Aust.) Ltd., Sydney, and agents, back outside cover.

"Elephant," Brand, Jaques Pty. Ltd., Burnley, V., p. 60.

"Gargoyle" Spraying Oil, Vacuum Oil Co. Pty. Ltd., Melbourne, p. 68.

Lion Brand, Orchard Sprays Pty. Ltd., 549 Church-street, Richmond, p. 59.

"Plane" Brand, Chemical Dusts, N. N. McLean Pty. Ltd., Melbourne, p. 108.

"Neptune" Spraying Oils, Neptune Oil Co. Ltd., Richmond, Vic., and all States, p. 62.

"Vallo," Victor Leggo and Farmers Ltd., Melb., p. 64.

Spray Pumps and Guns—

Cameron, Sutherland & Seward Pty. Ltd., Sth. Melb., p. 74.

Excelsior Supply Co. Ltd., p. 680.

Strapping Fruit Cases—

Gerrard Wire Tying Machines Co. Pty. Ltd., W. Melb. p. 78, 81.

Python Wire Strapping, p. 98.

Transport—

Associated Steamship Owners, Melbourne, p. 64.

Port of Manchester, p. 88.

Port of Hull, p. 100.

Port of London, p. 80.

Tree Bands—

Victor Leggo & Farmers Ltd., Melbourne, p. 64.

Tree and Stump Pullers—

Trewhella Bros., Trentham, p. 96.

"Digger" Quick Manufacturing Co., Stumping Jacks, etc., p. 90.

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POLLINATION OF PACKHAM'S TRIUMPH PEAR.

A SERIES of investigations on the pollination of Packham's Triumph Pear have been carried out by Messrs. R. E. P. Dwyer, B.Ag.Sc., Assistant Plant Breeder, and F. T. Bowman, B.Sc.Agr., Fruit Instructor, N.S.W. Department of Agriculture. This variety of Pear is late ripening, but its superior eating and keeping qualities have earned for it a place second only to the Williams (or Bartlett), but many orchardists have complained of the poor setting of the fruit in many seasons. Pollination investigations were initiated at the Bathurst Experimental Farm in 1927 and carried out till 1932 and a summary has been published in the "Agricultural Gazette" of N.S.W.

Packham's Triumph Pear is a local variety which now ranks second in commercial importance to Williams in N.S.W. The investigations were conducted to determine to what extent this variety is self-fruitful or self-sterile, and what varieties would pollenise it best. Self-pollination tests by various methods show that Packham's Triumph is largely self-unfruitful, only 1.44 per cent. set being obtained from over 7,000 blossoms pollinated. On examination the majority of the few fruits derived from self-pollination proved to be seedless or of low seed content, is of a low order, and that other factors considerably influence the self-fruitfulness of this variety. The low seed content of self-pollinated fruits caused them to be smaller and more unshapely, and more liable to drop, than the fruits resulting from cross-pollination.

The average fruit set from cross-pollination was twelve times that of self-pollination, viz., 17.28 per cent., and 1.44 per cent. respectively. The crossed fruits have a much higher seed content, and generally much improved size, shape and quality, compared with fruits derived from self-pollination.

These results show conclusively that cross-pollination greatly improves the quantity and quality of the fruit set, and they demonstrate the necessity of providing for efficient pollination in the commercial orchard. On all trees used for cross-pollination studies, artificial crossing increased the set four times over the natural set, and some reasons for this significant increase are given.

Considerable differences were found in the percentages of natural setting on trees of the same variety in the same year. The average natural setting varies from year to year.

A comparison of the natural sets on the excluded limbs of a caged tree (bearing little fruit inside the cage) with that of uncaged open trees indicates the relation of the setting to the internal nutrition of the fruit and of the vigor of the tree.

Williams proved an efficient polleniser for Packham's, except that it commenced blossoming a little later.

Of the varieties tested, Josephine de Malines, Baronne de Mello, and Beurre Superfine usually blossom at the same time as Packham's, and from this viewpoint they are more suitable for interplanting than Williams. These varieties can be confidently recommended as the most suitable pollenisers for Packham's Triumph. Josephine is the first choice of these, as it is the best commercial value.

Howell and Beurre d'Anjou, which are good commercial varieties, are satisfactory pollenisers during the beginning of the blossoming period of Packham's Triumph.

To ensure satisfactory pollination in the commercial orchard, at least two suitable pollinating varieties should be interplanted, at effective distances, or else top-working with these varieties should be resorted to.

The provision of at least one hive or bees per acre is necessary to ensure maximum transference of pollen.

MELBOURNE CENTENARY.

WORLD-WIDE INTEREST has been aroused in regard to the Centenary celebrations in the State of Victoria. The important events commence in Melbourne in October this year, and continue throughout the city and country districts for several months.

How will the Centenary celebrations affect the fruit-grower? It is, of course, natural to expect that there will be increased demand for fruit because of the influx of visitors, particularly from overseas, but a note of warning should be sounded.

Instances have come under notice where growers are refraining from export because of the larger demand expected in Melbourne. The fact is, of course, that thousands of growers are thinking in similar terms. Thus, if all hold back their fruit in the hope of big prices, there will be a glut.

As the celebrations do not commence till October, it will be readily appreciated that the bulk of the Apples will have gone into normal channels of commerce before then.

Our best suggestion is that growers should continue the marketing of their fruit normally.

There is a very substantial crop of Apples in Australia this season, and growers would be wise not to place too much reliance on a supposed heavily increased demand during the Centenary celebrations.

FRUITGROWERS' RELIEF ACT.

Federal Grant of £125,000.

Victoria Preparing to Distribute her £36,090.

Application Must be Made Before March 1st.

The Federal Government grant of £125,000 to assist Apple and Pear growers who suffered losses on export in 1933 will be distributed when the necessary "authorities" are set up in the several States, under State Enabling Acts of Parliament.

In Victoria, the necessary legislation has been enacted, the required authority has been constituted. In order to participate growers must comply with the following conditions:—

1. Supply all information required on the prescribed form.
2. Attach account sales for all Apples and Pears exported by the grower.
3. Have their declarations attested by a J.P., or commissioner for taking affidavits.
4. Forward the completed form and supporting documents to the Officer in Charge, Fruit Growers' Relief Committee, Department of Agriculture, 605 Flinders-street, Melbourne, before March 1, 1934.

Application forms are available at Post Offices in fruit-growing districts or from the Relief Committee.

The penalty for false declaration is a fine of £100 and or imprisonment for a year.

PERSONAL.

Mr. L. R. MacGregor, Australian Trade Commissioner for Canada, has returned to Australia for a brief visit. Under mutual trade agreement, the Australian dried fruits export to Canada has increased enormously, and the development of the export trade in canned fruits and citrus export from Australia to Canada is anticipated.

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Western Australia: Mr. A. Hicks, 18 William Street,
Perth; and all Wholesale Distributing Houses.

Tasmania: North-Western Mercantile & Agency Co.,
Devonport.

Tasmanian Orchardists' and Producers' Co-op. As-
sociation Ltd., Hobart.

W. Hart & Sons, Davidson & French Pty. Ltd., Laun-
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TRAVEL INTERSTATE BY SEA

Citrus News and Notes.

EXPORT OF ORANGES TO THE UNITED KINGDOM FROM N.S.W.

Experiences in 1933.

(By P. S. Macdermott.)

In view of the increased production of Oranges in all citrus growing States of the Commonwealth, it was apparent that further outlets must be found for N.S.W. Oranges. The economic position had reduced the demand on the local markets and the embargo by the New Zealand Government had closed our largest export market.

All organised bodies, packing houses and large growers realised the necessity for export.

The question was fully discussed at the Australian Citrus Conference held at Gosford in January, 1933, and a resolution passed to export 10,000 cases to the United Kingdom through the Federal Citrus Council.

This quantity was not sufficient to relieve the position in N.S.W., and packing houses and growers were anxious to considerably increase this total.

There were many difficulties to be overcome.

The chief one was the question of obtaining the necessary shipping space in boats with suitable refrigerated chambers.

Oranges, for years have been looked on by the majority of shipping companies as unfavorable cargo. The reason for this was that in the past, when Oranges had been carried, the ships' holds in some cases had been impregnated with citrus taint, which had affected cargoes carried on the following trip, while in other cases the smell from the Oranges had been taken up by butter, flour, etc., carried in adjacent holds on the same trip.

Other steamers which offered space for Oranges were unfortunately not fitted up with small refrigerated chambers, and it was impossible to obtain the required quantity to fill the large holds offering.

More will be said on this subject later.

Considerable difficulty was therefore experienced in getting any company to make space available for early shipment in June.

Eventually the Orient Company offered the "Otranto," sailing on June 24, provided 18,000 cases were booked. This was taken up by the writer, and later allotted out to various shippers.

When the space was booked, the Orient Company arranged for the "Otranto" to be specially fitted up in London with a patent system to keep the air clean in the chambers, and avoid the citrus taint. It is understood that this system operated satisfactorily.

The thanks of the citrus industry are due to the Orient Company, as undoubtedly their action in taking Oranges by the "Otranto" influenced other shipping companies to do likewise.

Messrs. Alfred Holt & Co., which offered the Blue Funnel steamer "Orestes," took great interest in the shipment, both at Liverpool and Glasgow, and the citrus industry much appreciated their efforts to make Australian Oranges known in those ports.

The obtaining of space for the later shipments did not offer the same difficulties, but the necessity for some organisation or control in the industry was most apparent.

For instance, the "Buteshire" had been booked for a total quantity of 20,000 cases. Before loading, the poor returns of the first shipment by the "Otranto" were received, and growers withdrew their fruit, with the result that only 7,908 cases were shipped.

As it turned out, the "Buteshire" Oranges sold at good prices, but in consequence of the growers' defection, the ship had to be sent to another port to load wheat, and the voyage was prolonged by an extra two weeks. The market was much firmer at the date the vessel was originally due, and growers who kept to their contracts were thus penalised by the action of those who did not do so.

The total shipments from N.S.W. amounted to 64,031 cases, all packed in the Standard Californian Export Case.

Month.	Boat.	Port.	Quantity.
1933.			
June	"Otranto"	London	17,932
July	"Orestes"	Liverpool & Glasgow	8,713
July	"Comorin"	London	10,410
Aug.	"Chitral"	London	9,808
Sept.	"Buteshire"	London & Hull	7,908
Sept.	"Clan Macdougall"	London & Hull	6,356
Oct.	"Orari"	London & Hull	2,904
			64,031

The Federal Government guarantee undoubtedly assisted in obtaining this total. The guarantee, however, only covers the out-of-pocket marketing expenses, and was only granted for 1933. There is no reason why the citrus industry should not be self-supporting, and a small levy on all Oranges marketed would be quite sufficient to create a fund from which all growers exporting fruit could be compensated in case of loss. This would be much preferable to the Government guarantee, which only covers marketing expenses in any case, and which is wrong in principle.

Advices from reliable sources in the United Kingdom, confirmed by results of the past season, indicate that there is a market in the United Kingdom for our surplus Oranges.

It must be clearly understood that high average prices cannot be expected. The United Kingdom markets must be looked on as an outlet to relieve the local markets of the heavy increase in production, and if local parity or even a little below is obtained, that is all that can be expected.

The peak of production with present plantings is expected to be reached in 1936, so that even if the New Zealand market is again made available for our citrus fruits, we would still need an outlet for at least 500,000 cases.

In regard to prices for 1933, the first three boats were all unsatisfactory. The "Otranto" average was the lowest, but in each case out of pocket marketing expenses were not realised.

The reason for this was the unprecedented supplies on the English markets.

By the terms of the Ottawa agreement, a duty was placed on Spanish Oranges in favor of Empire fruit. When this came into operation in conjunction with the low values ruling at the time, it was found that Spanish Oranges could not be sold at a profit and shipments from Spain ceased, and the fruit was left on the trees.

The position of the Spanish growers was so bad by May that the Spanish Government agreed to make them a subsidy equal to the amount of duty in England.

Usually the bulk of Spanish Oranges are marketed in England by the end of May, and only a few thousands are sent across in June, and sometimes July. In June, July and August, 1933, however, 1,500,000 cases of Spanish Oranges were sent to England following the promise of the subsidy. Naturally, a fair proportion of this fruit was over-ripe, but the result of this quantity coming on the market can be imagined, and prices were ruinous.

It is reported that the Spanish Government will not again grant the subsidy.

The later shipments from N.S.W. all sold at fairly satisfactory prices, sound fruit realising at least Sydney parity, and in the case of the "Comorin" and "Buteshire," above Sydney parity.

These results emphasise the necessity for growers consigning regularly and those who withdrew their shipments from the "Buteshire," later regretted their action.

Production in South Africa and Brazil is steadily increasing, and these countries market at the same time as Australia, and for this reason high prices cannot be expected.

There is, however, room for Australian Oranges on the various English markets at prices that will give the growers a small return for their fruit, and the diverting of large quantities from local markets, must naturally improve prices at home.

Continental markets have not yet been tried out, and undoubtedly both Germany and France can absorb Oranges at similar prices to the United Kingdom.

Unfortunately France, in retaliation to the protection policy of Australia, has placed prohibitive duties on Oranges.

Several difficulties have yet to be overcome before the export of Oranges can take place in large quantities.

The most advantageous way of marketing our fruit in the United Kingdom is by regular (weekly, if possible) shipments of small quantities, say 10,000 cases, by fast steamers running to a schedule. This is impossible at present, as the suitable boats are not fitted up with refrigerated holds of such small capacity, most of them being at least twice as large.

In addition, space cannot be obtained on all the regular fast boats.

There are not sufficient packing houses established in N.S.W. at present to guarantee shipments of 20,000 cases of properly graded and packed fruit in any one week, when the question of wet or unsuitable weather is considered, and shipping companies cannot be expected to make the space available unless there is a reasonable chance of it being filled.

It appears to be vital that some organisation should be created that will be in a position to arrange export shipments for some time ahead, and with the packing houses as a basis this should not be difficult.

Then again, Oranges should not be shipped in boats with unsuitable refrigerated space. The air circulation system is undoubtedly the best for Oranges, and boats fitted with direct expansion systems should not be accepted.

The question of the time in transport is another important one, and no Oranges should be asked to stand a longer voyage than six weeks. Some of the boats in

1933 took as long as nine weeks between time of loading and discharge, and although the fruit carried well on this occasion, the risk is altogether too great.

Mr. Vagg will be returning to Australia in the near future, and he should have some interesting data to give to the industry.

To sum up, the writer believes that if regular shipments of well selected, properly graded and packed Oranges are sent to the United Kingdom in suitable steamers, and loaded between the months of June to October to arrive in England before the end of November (after which Palestine and Spanish supplies are available in quantity) it should be possible to relieve the local markets of quite considerable quantities, and at the same time receive values at least somewhere round local parity.

Sydney, 15/1/34.

NEW ZEALAND EMBARGO ON AUSTRALIAN FRESH FRUITS.

THE ACTION OF NEW ZEALAND in placing an embargo on Australian fresh fruits has caused severe losses to Australian producers and New Zealand consumers. It has caused unemployment in allied trades, carters, wharf laborers, box-makers; loss of revenue to shipping companies, and reduction of revenues to State and Federal Governments by way of inspection and fumigation fees, wharfage dues, etc.

Although Victorian, South Australian and Queensland growers have all been affected, the greatest hardship has been suffered by N.S.W., particularly the growers of Mandarins.

The order of importance of the various varieties of fruit exported to New Zealand in the past can be roughly placed as under. (This ranking is not based on the total number of cases shipped, nor the value of same, but on the proportion of the amount exported in comparison with the total production, together with the influence on the local markets of such export.):—Mandarins, Oranges (including Sevilles), Cherries, Passion Fruit, Grapes, Pine-apples, Grapefruit, Apricots, Plums, Cucumbers, Water Melons and Jam Melons, Lemons, Peaches, Marrows, Lo-quats, Tomatoes, Onions, Peas, Beans, other fruits and vegetables.

Up to the date of the embargo, New Zealand was one of the largest export customers of Australian fresh fruits.

Although other issues have since been raised, it appears that the embargo was first placed on our fruit and vegetables as a retaliation to the treatment meted out to New Zealand by Australia.

For a long time, New Zealand growers have doubted the sincerity of Australia in regard to the prohibition of New Zealand Apples and Pears owing to the danger of the introduction of Fire Blight, and of Potatoes on account of Corky Scab.

Whether rightly or wrongly, the New Zealand authorities and growers are of opinion that there is no danger of Fire Blight being introduced into Australia if New Zealand Apples and Pears are allowed entry.

On the subject of the scab in Potatoes, New Zealand people know that the disease is already in Australia, and maintain that careful inspection can detect diseased Potatoes, and there is therefore no need for total prohibition.

Owing to the damage from Thrips in 1932, there was a shortage of Granny Smiths and Delicious Apples in N.S.W., and in June of that year one of the directors of the N.Z. Fruitgrowers' Federation visited Sydney, and noticed the high prices being obtained for those two varieties.

With a splendid Apple crop, prices in N.Z. were low, and on his return agitation was set up for the removal of the prohibition by Australia, so that N.Z. Apples and Pears could be admitted. When negotiations failed, New Zealand growers asked for retaliation, and eventually the present embargo was placed on our fruit on 16/12/32.

The opinion was held in certain quarters in New Zealand that Australia, realising how important the trade was, would quickly agree to allow the entry of N.Z. Apples and Pears. This opinion was based on false premises, namely that Australia was not sincere in her belief that there was a danger of the introduction of Fire Blight, and that the prohibition was on economic grounds.

The Federal Government, acting on the advice of the responsible officers, found that it could not remove the prohibition, and the present deadlock arose. Some weeks later, New Zealand growers, in their search for other outlets for Apples and Pears, decided to approach the U.S.A., and request permission for their fruit to be shipped to America. Up till that time the U.S.A. had refused to admit fruit from New Zealand, giving as the reason that the latter was receiving fruit from a country (Australia) in which the Mediterranean fruit fly was known to exist.

The U.S.A., to the surprise of the N.Z. authorities, immediately agreed to allow the entry of N.Z. fruit, and it was understood that this permission was given owing to the embargo on Australian fruits, thus removing the danger of the introduction of fruit fly.

The authorities in America have always admitted that South Australia is free of fruit fly, and when application was made for the entry of Sth. Aust. Oranges to New Zealand, the U.S.A. had no objection, and in August, 1933, N.Z. agreed to the importation of Sth. Aust. Oranges with certain limitations as to quantities. This quota was later increased, and Sth. Aust. was able to send across all available fruit of the necessary quality. Shipments ceased early in December, when supplies were exhausted.

Experience during the past season has proved that Sth. Aust. has not nearly sufficient Oranges to supply the requirements of the Dominion.

Values right throughout the year have been high, and the N.Z. consumer has been forced to pay excessive prices for Oranges and other fruits. In these days, when the medical profession is so insistent on the necessity of Oranges, particularly for children, this is a definite hardship on all except the wealthy portion of the community.

During the last 12 months, Oranges were imported into N.Z. from the Cook Islands, America and Sth. Aust.

The Island Oranges are available from about the end of April until the end of September, with some small shipments up to as late as the end of October. These Oranges are practically all seedlings, and grown under entirely different conditions to Oranges from U.S.A. and Australia.

FOR SALE.—Orchards in Doncaster district,—42 acres, 24 acres, 14 acres, and others; Recommended; Inspection invited. John Tully, Licensed land agent and sworn valuator, Doncaster, Victoria. Phone: WX 2135.

CIDER PRESS AND CRUSHER; — Complete, in perfect order, by T. M. Robinson and Co., of Spotswood. Price £8—Geo. F. Hill, Spring Park, Warragul.

ORCHARD WORK WANTED

Horses for Orchard Work

(Plow, single or double).

Motor Spray Pump always on hand. Good references.

G. T. KNEE, E. Doncaster.

The keeping quality is very poor, and after the end of July wastage appears in all shipments, varying from slight to very heavy. It was found in 1933, that after August the wastage was so heavy that it did not pay to tranship these Oranges from Wellington to Dunedin (in the South Island), and in consequence until Sth. Aust. fruit was admitted the South Island was dependent on supplies of American Oranges, purchased at high values.

American fruit is available for the whole twelve months, Navels from December to May or June, and Valencias for the remainder of the year. The early Valencias are sour, and not attractive, and cannot be compared to Australian Navels available at that time.

Consignments cannot be obtained from the U.S.A., and all fruit must be purchased usually at high values, and buyers must pay cash at time of loading, and take all risks as to condition, etc.

As a contrast to this, before the embargo, practically all of the Australian fruit sent to N.Z. was on consignment, either from growers or merchants, who were prepared to have the fruit sold on its merits, and take all risks.

Pineapples. During a visit by the writer to N.Z., in August last, a shipment of Pineapples from Hawaii was noticed in the markets in Wellington. Being aware that the Mediterranean fruit fly was present in Hawaii, enquiries were made as to the reason this fruit was allowed entry, and it was found that the Department of Agriculture in Washington, U.S.A., had agreed that the Pineapple was not a host for the fly, and that Pines from Hawaii were allowed entry to the U.S.A.

On the writer's return, application was made, through the Federal Government, for the entry of Queensland Pineapples to N.Z. The Dominion authorities approached America, and the latter agreed that the importation by New Zealand of these Pines would not prejudice the export of N.Z. Apples and Pears to U.S.A., and the embargo on Queensland Pineapples was lifted by N.Z. in October.

It is not known what quantity of N.Z. Apples and Pears will be allowed into America, but the N.Z. Director of Horticulture, Mr. Campbell, is at present in America making arrangements for the 1934 shipments.

Opinion is very divided as to whether there is a market for N.Z. Apples in the U.S.A., but it is thought that there is an opening for Pears.

The Federal Government has made strenuous efforts to have the embargo lifted or modified, but have been unsuccessful, as the New Zealand Government is determined to give their Apple and Pear Growers an opportunity to try out the American market, and will do nothing to prejudice the proposition. America, up to date, has refused to admit that the States concerned, with the exception of South Australia, are free of the fly.

A conference of experts from the Commonwealth and all States, except Western Australia, was held recently at Canberra to discuss the question of the danger of introduction of Fire Blight through importation of fruit, but the results of this conference have not yet been made public.

Any finding favorable to the lifting of the prohibition on N.Z. Apples and Pears would naturally be of assistance to the Federal Government in its negotiations with New Zealand.

It is very doubtful, indeed, if the slightest benefit has been gained by New Zealand fruitgrowers from the embargo, while, on the other hand, it has caused unemployment throughout the Dominion, loss of revenue to the Go-

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vernment and hardship to the consumer, and, coming so soon after the Ottawa Conference, is certainly a reflection on the spirit existing between sister Dominions in the Pacific.

At the time the embargo was put on relations existing between the two countries were not of the happiest.

The visit of Sir Walter Massy Greene did a tremendous lot to improve the position in this regard. The good work done by this representative has been continued in recent negotiations, and to any one in close touch with the two countries, there is a noticeable improvement in the feeling by New Zealand towards Australia, and this is now more favorable than at any time in the past.

The visit to N.Z. at the end of this month by Mr. F. H. Stewart, the Minister for Commerce, is happening at an opportune time, and it is hoped that he will return to Australia having obtained some much needed relief for citrus growers.

Sydney, 20/1/34.

P. S. MACDERMOTT.

FRUITGROWING IN NEW ZEALAND.

Success of Stationary Spray Plants.

APPRECIATION of the Hawkes Bay district of New Zealand was recently expressed by Mr. J. M. Ward, Supt. of Horticulture, on his return to Victoria after visiting New Zealand. The Hawkes Bay district embraces Hastings, Havelock, and other centres. New Zealand also possesses other prosperous fruitgrowing areas.

Mr. Ward says that N.Z. fruitgrowers who have installed stationary spray plants, affirm their economy and efficiency, it is not a question of being able to "afford" such plants, growers state they could not afford to be without them. Pipes are placed underground with taps at frequent intervals. There are 130 stationary spray plants in the Hawkes Bay district.



Fruit Inspection Shed at Hastings, N.Z.

—Photo by J. M. Ward.

It is interesting to recall that Mr. Ward in 1919 advocated the use of stationary spray plants in Australia after viewing their efficiency in U.S.A.

Effective Inspection Facilities.

The inspection depot erected at Hastings is of great value. Fruit, packed and ready for export is delivered into this depot: every convenience is there for the rapid and effective inspection by Government Officers. One door of the depot faces the roadway: here the fruit is delivered: the opposite door opens out on to the railway siding and the fruit after inspection is loaded into the waiting railway trucks.



Left to right: Messrs. J. M. Ward, J. A. Parkes and P. S. Macdermott photographed on Sydney wharf just prior to leaving for New Zealand to discuss fruit matters.

SYDNEY ROYAL SHOW.

Export Apple Competition.

The Royal Special Export Apple Class have again been included in the schedule of prizes for the New South Wales 1934 Royal Easter Show, to be held at Sydney at Easter.

This competition is similar to that of the "Orient" Export Apple competition conducted at the Victorian Royal Agricultural Society's Show. Four cases of Apples, two each of two distinct varieties suitable for export, were required with each entry. Entries close on March 13 next. Details and entry forms may be obtained by writing to Mr. J. M. Ward, at the Department of Agriculture, Flinders-street, Melbourne.

SHOWS TO COME.

Victoria.

Somerville.—March 14.
Red Hill.—March 21.
Yarra Glen.—March 21.
Croydon.—March 24.

New South Wales.

Castle Hill.—February 9, 10.
Parramatta.—February 16, 17.
Wyong.—February 20, 21.
Uralla.—February 20, 21.
Inverell.—February 20-22.
Tenterfield.—February 20-22.
Coraki.—February 21, 22.
Glenn Innes.—February 27-March 1.
Moss Vale.—March 1, 2.
Penrith.—March 2, 3.
Tumut.—March 6, 7.
Crookwell.—March 8-10.
Armidale.—March 14-16.
Muswellbrook.—March 14-16.
Goulburn.—March 15-17.

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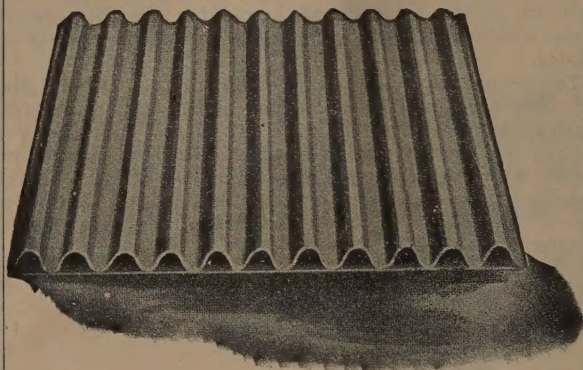
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Apple "Ice Blocks."

Other Fruits Can Also be Used.

The manufacture of pure Apple juice drinks is being attended to on a commercial scale by Appura Pty. Ltd., the plant is at Somerville, Vic., where the Apples are crushed, and the juices are filtered and pasteurised. Other products include "Apple-gell" for jelly making, pure Apple juice for the making of ice blocks and Apple vinegar.

The plant at Somerville is for treating 250 tons of Apples, 10 tons Pears and 10 tons Quinces, for which a flat rate of £2/10/- is being paid.

In the making of ice blocks—so greatly enjoyed by girls and boys—it has been found possible to use part of the Apple pulp. Tests are being made for the manufacture of ice blocks with berry and other fruits. This trade is a huge one.

With the success of the Somerville plant, it is hoped to make extensions into other districts.

The Research Committee of the Victorian Fruit Marketing Association was largely instrumental in the launching of this enterprise.

* * * * *

The fact that both the fruit drinks and ice blocks are made from pure fruit is meeting with public favor.

* * * * *

For some time past both America and Europe have enjoyed a delicious product—frozen fruit, sold to the public in cubes. Such frozen fruit includes (among large fruits) sections of Oranges and Peaches, and small fruits including Raspberries, Strawberries, Plums, etc. The frozen fruit juice trade is also very extensive.

Fruitgrowers would do well to give earnest consideration to the foregoing and to stand right behind any movement to develop a similar trade in Australia.

"FRUIT WORLD ANNUAL."

"THE FRUIT WORLD ANNUAL" for 1934, is a very valuable publication, containing 112 pages. It is well illustrated and contains a complete review of the Australian fruit industry.

In the spraying section, colored illustrations are given of 52 of the most troublesome insect pests and fungus diseases, with the latest methods of control. The export of Apples and Pears is dealt with in detail including a comprehensive review of the 1933 export season. Helpful articles are published regarding British, Continental and Australian markets. Other articles include cold storage (with special reference to cold storage of Pears) and lists of cool stores in all the Australian States and New Zealand. Packing; illustrations of the latest methods of fruit tree planting; cultivation, manuring, dried fruits (including list of registered fruit packing sheds throughout Australia), canned fruits, the citrus industry (comprehensive review by Mr. J. A. Parkes), and a list of fruitgrowers' associations throughout Australia.

"The Fruit World Annual" has come to be recognised as a valuable contribution towards the progress of the Australian fruit industry. The 1934 Annual will give pleasure to all readers, and should be filed away for reference. Copies are obtainable from the Fruit World Pty. Ltd., 439 Kent-street, Sydney, and Box 1944, G.P.O., Melbourne. Price 1/6 posted.

STATIONARY SPRAY PLANTS.

Success in Tasmania.

"In a few years the bulk of the large orchards will possess this system."

(By P. H. Thomas, Chief Horticulturist, Dept. of Agriculture, Tasmania.)

COMMENCING with the primitive hand power pump, the control of orchard pests has much improved during recent years, and to-day the producer has a choice of very efficient implements both for liquid and dry powder application.

Although the mobile motor spray unit has considerably facilitated the treatment of pests, there are certain handicaps which have still to be removed to ensure that control measures will be effective.

Such handicaps are well known to the producer. The difficulties of treatment, when adverse weather conditions are experienced, or delays from other causes, are a constant source of worry throughout the spring months.

During recent years a great deal of attention has been given to the different orcharding problems, and pest con-

and to-day a large number of orchards in Canada, N.Z., and U.S.A., are equipped with stationary spray plants.

Twenty-three Stationary Spray Plants.

Recently a small number of Tasmanian orchardists decided to test out the new method. Various types of pumps, power units, and pipe installations have been used, and to-day over 23 new plants have been put in in the southern districts. The advantages of the stationary spraying plant are important, especially in these days of enforced economy.

The grower is not so dependent on the weather conditions in applying the different sprays, and is able to take full advantage of the favorable periods occurring at the proper time for treatment. The difficulties encountered in the transport of a heavy spray vat and engine over



—Photo, P. H. Thomas.

Photos taken in Mr. G. H. Kile's Orchard at Castle Forbes Bay. Orchard pipe lines laid through stiff hilly country.

trol has figured prominently amongst research work conducted. The general results of the experiments have demonstrated the importance of

spraying at the correct periods, and if circumstances delay these, especially during the dangerous stages, prevention of control is generally difficult or uncertain.

A few years ago certain American fruitgrowers, realising the disabilities they were laboring under in relying on the mobile spray unit, set about trying to surmount these by equipping their orchards with a permanent pipe installation, through which the sprays could be pumped and applied by long lengths of hosing connected at suitable points on the pipe line. After a good deal of experiment a number of satisfactory methods were evolved,

sodden ground are eliminated, also a lot of the damage experienced to fruit and trees in its passage through the orchard. As a time saver the stationary spray plant is most advantageous. The constant journeys back and forward to the water supply, and the emptying and refilling of vats are done away with, also the troubles encountered on steep banks or slopes is not experienced.

Another advantage is in the actual application. This should be more economical, as

less spray is spilt and wasted, and the operators can work independently of each other, thus avoiding delays and unnecessary wettings with sprays. This latter is one of the bugbears of orcharding, and few growers who have a recollection of the discomforts of lime sulphur, iron sulphide, and other sprays will

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not recognise the benefits of the system. The first stationary spray plants installed were practically confined to small areas of orchard, but to-day, with improved pumps and electricity, large areas can be economically equipped.

The method of installation and operation are fairly simple. A suitable position is chosen in the orchard, which is adjacent to the water supply, or to which it can be conveniently brought. Here the engine, pump, and mixing vats are installed and connected to the pipes, which are laid on an approved scheme throughout the orchard. At different points along these pipes provision is made for "cut offs" for the different sections. Screw taps are inserted at intervals in the laterals, to which the hose lengths may be connected, so as to spray all trees within the radius.

The engine and pump should be securely bedded in concrete, and must be in perfect alignment. The unit and power used will, of course, depend upon the area to be treated. Recent plants erected in Tasmania are equipped with either wooden or concrete mixing vats. These are provided with good propeller type agitators, and are divided by a partition wall into two halves, so that whilst one section is being emptied another batch of spray material can be prepared for delivery, and very little waiting is necessary.

Power is generally supplied by electricity, or a petrol or oil engine. To-day the principal orcharding centres of Tasmania are nearly all linked up with the State power supply, and electricity is being used in many of the districts for sizing machines, cold storage, and other operations.

The development which has taken place in other fruit-growing countries in the utilisation of this type of spray plant, and more recently in Tasmania, makes it probable that in a few years the bulk of the large orchards will possess installations.

The system possesses certain definite advantages, and if its cost could be brought within the range of the average grower the industry would benefit by the cheapened and more effective pest treatments. Incidentally, this will also open up another avenue in which the State electric power supply can be utilised.



Pipe line with hose connection.

—Photos, P. H. Thorlas.



Mr. G. H. Kile's Orchard Central Station with engine pump and water supply. (Note abandoned hand pump).

Notes on Stationary Spray Plant.

Systems.—Two different methods are used in piping an orchard, viz., return or complete circuit and dead end systems.

The "dead end" system is the cheapest system to instal, but is the most wasteful and difficult to manipulate. In the "dead end" system the pipes radiate from a main and terminate at the boundaries of the orchard.

In the return system these ends are connected with the pumping unit.

Growers using stationary spray plants in Tasmania seem to prefer the

overhead system of piping,

being partly suspended by the trees and partly by wooden supports. They are more accessible in this position and can be suspended sufficiently high to not interfere with cultivation.

If placed below the ground they should be buried to at least 18 inches in depth, and the laterals laid as far as possible with the slope.

When deciding the layout, it is preferable to adopt a system of long mains and short laterals.

The distance between each lateral will be determined by the proposed system of operation, i.e., the number of rows to be sprayed from one connection (about five or six rows each side of the lateral should be convenient), but the distance the trees are apart will also naturally be an important factor in making a decision.

Mains from 750 to 1,000 ft. should be of 1 in. drain.

Laterals of 500 ft. and less should be of $\frac{3}{4}$ in. drain.

Junctions should preferably be made on the Y system as offering less friction.

If gate valves are inserted between the union and main on each lateral it enables the section to be "cut off" AND repaired whilst the system is in operation.

Doncaster Orchards.—Mr. John Tully, licensed land agent and sworn valuator of Doncaster, advises that he has several valuable orchard properties on offer:—42 acres, 24 acres, 14 acres, and others, which he can thoroughly recommend. He would be pleased to get into touch with likely purchasers. Telephone WX 2135.

Summer "Spot" on Pears.

Successful Control Methods Demonstrated

∴ Field Day at Doncaster.

REMARKABLE INTEREST was displayed at the field day at Doncaster, organised by the Southern Victorian Fruitgrowers' Association, when over 130 growers attended from various parts of the State to observe the effects of the different sprays to control the summer spot of Pears.

The spraying programme had been carried out by the Department of Agriculture, under the control of Mr. S. Fish, M. Ag. Sc., Assistant Plant Pathologist, and Mr. F. J. Greatorex, Orchard Supervisor.

Mr. W. A. Thiele, President Southern Fruitgrowers' Association, thanked the Department and Mr. O. O. J. Leber (at whose orchard the tests were carried out). He said the experiments were of great local value, and in addition would be of benefit throughout Australia.

Mr. W. A. Webb, on behalf of the Doncaster Fruitgrowers' Association, thanked the various subscribers to the funds—part of which were to compensate Mr. Leber for losses to trees and crops during the experiments.

Mr. Leber was subsequently presented with a Ronaldson and Tippet spray pump.

Those present from the Department of Agriculture included Mr. J. Brake (Supt. of Agriculture), J. M. Ward (Supt. of Horticulture), E. E. Pescott (Chief Orchard Supervisor), Mr. S. Fish, and Mr. F. J. Greatorex.

Mr. Ward congratulated the growers on their enter-

prise and on the spirit of co-operation with the Department, which made the research work possible.

Mr. Brake said there were 91 experimental farms being conducted by the Department with various crops.

Mr. Fish, who is in charge of the investigations, gave an interesting address, of which the following is a summary:—

Black spot disease is a limiting factor in the production of Pears of a standard suitable for export. The first grade or "standard" Pear for export must be free from spot, while the second grade or "plain" Pear must have so little spotting effect that when taken as a whole it must not exceed a spot with a diameter of one quarter of an inch. Pears, spotted slightly more than is allowable for plain grade, are sold on the local market, and if severely affected they are not permitted to be sold at all. It is estimated that in some seasons at least thirty per cent. of the Pears grown for export are never exported, due to the spot. This is a serious matter when it is considered that the Pear crop is one of the few crops which may be exported at a profit, and further where the limits of the overseas market in respect to Pears has not yet been reached.

In 1927, about 2,500 parcels of Pears were exported from Victoria to the United Kingdom, the Continent and the Eastern ports, whereas last year about 400,000 par-

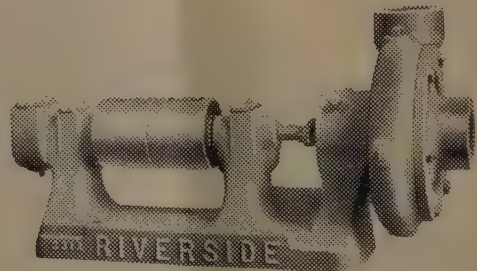
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cels of Pears were shipped. We would like to see this figure of 400,000 increased still further, and to do this it is necessary that the summer spot disease should be controlled.

In January, 1932, the Doncaster fruitgrowers approached the Dept. of Agric. and asked that work be initiated directed towards the control of summer spot. Preliminary to the initiation of the experimental work by the Department, a survey was made over a number of the principal orchards growing Pears for export around Doncaster. This survey showed that numerous spray schedules were being adopted with variable results. That schedules which were apparently effective one year were not consistent from year to year. The problem resolved itself into finding the reason for failure of so much well meant work and to find a spraying schedule which would control summer spot and be consistent from year to year.

The experimental investigations were commenced in 1932, on Mr. O. A. Leber's orchard, Doncaster. The Southern Victoria Fruitgrowers' Association co-operated in the work by agreeing to compensate the grower on whose orchard the work was carried out, realising that he was submitting part of his orchard for the benefit of growers in general, and that in work of this nature losses must necessarily occur due to having unsprayed trees and the like.

During 1932 an effort was made to determine the source of the summer spot. In order to obtain information on this point the progress of the disease was followed by means of counts of the percentage of fruit and leaf infections at various intervals during the season.

The source of the spores for the primary or spring infection is from the old decayed leaves on the ground which were infected in the previous season.

The fungus forms numerous fruiting bodies in these old leaves, and with the early spring rains spores are ejected and lodge on the unfolding buds. Should the trees remain wetted for some hours, and the temperature be favorable infection will occur and the spots will be visible to the naked eye in about three weeks.

Observations showed that the amount of summer spot which developed depended on the amount of primary spot or spring spot present, and hence established an answer to the question as to the source of the summer spot.

The effect of pre-blossom sprays were investigated on summer spot development and it was found that

two pre-blossom sprayings

of Bordeaux mixture 6.4.40, gave superior control of the spring spot than two sprayings of lime sulphur 1-20 at the same stages (i.e., as the young folded leaves were just protruding from the unopened blossom bud and again as the young folded leaves had separated from the unopened blossom bud). Where no fruit cover spraying followed these treatments, summer spot development occurred.

In another series of the experiments, two pre-blossom Bordeaux 6.4.40 spraying at the stages mentioned were followed by lime sulphur, 1-80, as a cover spray in some instances and by Bordeaux 6.4.80 in other instances. These sprayings were applied under identical conditions, about three weeks after the fruit had formed.

It was found that where the two pre-blossom Bordeaux sprays of 6.4.40 were followed by lime sulphur 1-80 as a cover spray, summer spot development occurred, but where the two pre-blossom Bordeaux 6.4.40 sprayings were followed by Bordeaux 6.4.80 as a cover spray no summer spot development occurred, and this was constant over

the four varieties (Williams, Packhams, Bosc and Nelis) under test.

The work of 1933 was designed to determine:

- (a) What improvements in the control of spring spot could be obtained by varying the pre-blossom treatment.
- (b) What was the effect of varying concentrations of Bordeaux mixture as a cover spray on summer spot development following the two pre-blossom Bordeaux treatments.
- (c) What was the possibility of new materials as fruit cover sprays for green Pears. The object of this is directed towards the elimination of the slight russett, which results from the Bordeaux cover spray, but which did not preclude their inclusion in an export grade.

To investigate these aspects fifty-seven different spray schedules were given, over the four varieties, and for the purposes of the field day the percentage of spotted fruit on every tree in the experiments was determined and indicated on the labels which gave details of the treatments.

The work of 1932 has been confirmed, but the full details of 1933 work will not be available until each tree is harvested and graded into "standard," "plain," "local market," and waste.

PUBLICATION RECEIVED.

"Year Book of Agriculture, 1933."—The United States Department of Agriculture have issued their "Year Book of Agriculture for 1933." This is a particularly comprehensive publication, containing over 700 pages dealing with the Secretary's report on the past year in agriculture, cotton, wheat, feed grains and forage, livestock, dairying, fruits and vegetables, farm business and home, and containing valuable statistics. This is for sale by the Superintendent of Documents, Washington, D.C., the price being one dollar.

As cerinose on vines is liable to develop, dustings of sulphur should be given to check the disease.

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Cold Storage In Australasia

In response to many requests, the "Fruit World" is now reserving this special Fruit Cool Storage Section to deal with the everyday problems of the cool store manager and refrigerating engineer, from whom enquiries are invited. Practical cool storage notes of interest are also invited from readers. Address correspondence to Practical Refrigeration Department, "The Fruit World," Box 1944, G.P.O., Melbourne, or 439 Kent-street, Sydney, N.S.W.

The Cold Storage of Apples.

(By W. J. Williams, F.C.S. (Lond.), Supt. of Markets, Sydney.)

(Continued from January "Fruit World.")

(B) Brown Heart.

Most authorities have agreed that brown heart is caused by the accumulation of gases with a high percentage of carbon dioxide and a lack of oxygen. This insufficiency of oxygen, undoubtedly, causes this internal injury and it is, therefore, necessary to see that there is the required amount of oxygen in the room, otherwise this disease will develop.

It has been difficult determining what part temperature plays in this trouble. More than likely orchard conditions such as locality, maturity of fruit, time between picking and delivery to the cold storage works, have something to do with this.

Different varieties have been tested in the store, and it has been found that these varieties have been free from this damage whereas at other times it has been discovered that several varieties have been prone to this disease. This shows how necessary it is in coming to conclusions, and the greatest care should be exercised in every detail. Apples on the immature side stored better than the matured ones. With scald it was noted that the more matured fruit were free from disease.

Again, it has been proved through a long series of experiments, that the best humidity is 85 per cent. when no shrivelling practically takes place. The water content of the Apple is maintained steadily throughout its storage life, but with a great variation in the humidity there is a danger of collapse in the fruit.

Brown heart is a browning of the internal parts of the Apple. The patches may, at first, be small, well defined, occurring in different parts of the Apple and eventually affecting the whole of the fruit.

The cause of brown heart is not that the fruit itself has any particular disease, but that there is a fault which occurs in the storage room. If there is a concentration beyond a certain percentage of carbon dioxide, probably 14 per cent., then brown heart will take place. The cause being apparent it is then necessary to discover what can be done to prevent it. It has been found that brown heart takes place in many shipments between Australia and England, and the difficulty on the ship seems to be greater than that in the cold store. This disease causes much havoc to the fruit trade.

It is liable to

develop at any temperature, but it has been definitely proved the percentage of brown heart increases with higher temperatures in the cold store. It has been extremely difficult to make practical experiments in the commercial cold storage room, however, special laboratories have been constructed for the purpose of combating this trouble, and it has been found that the percentage of carbon dioxide can quite easily be measured. It has, however, been proved in the large cold storage room that the percentage of carbon dioxide spreads evenly throughout the room. May it be said here that Pears develop brown heart just as easily as Apples.

Knowing these causes it is then essential to keep the fruit at lower temperatures and to see that the carbon dioxide does not reach more than 14 per cent. during the storage period. With a proper ventilation system or air circulation there is not any doubt that this trouble can be overcome. The Apple, like all fruit, is a living organism, and over-ripe fruit should not be placed in store. The amount of carbon dioxide given off is greater in proportion to the ripeness of the fruit. All living organisms breathe in oxygen and give off carbon dioxide, therefore, it is essential that fresh clean air should be diffused through the room, from time to time, so that the air circulation would prevent very largely, that which happens in brown heart, the suffocation of the fruit.

(C) Bitter Pit.

Bitter pit is caused by excessive watering of trees late in season. It attacks certain varieties of Apples, and is characterised by small brown spots on the flesh of the Apple and generally is found underneath the skin. It is also evident by the appearance of small bruiselike spots on the skin itself.

This disease is also found to attack the larger sizes of Apples more readily than the smaller varieties, and develops very often when the Apple is in cold storage, although it must be stated that cold storage is not the cause of this disease. This trouble does not spread from one Apple to another, as a matter of fact the disease is better controlled in the lower temperatures.

(D) Water Core.

Water core or glassiness is a condition that appears in the Apple, and is apparently due to some disturbance

while the Apple is developing on the tree. It occurs more often in very wet districts and rarely occurs in the dry districts. It is sometimes found in fruit on which, while ripening, heavy rains fall.

From experiments that have been conducted, it has been found that when these Apples are placed in the cold storage works, there is to some extent a disappearance of the glassiness. In the smaller sizes of fruit, especially, it was found, but disappeared altogether after being in store from eight (8) to ten (10) weeks, in cases where the water core was not extensive.

Post-Cooling.

All fruit should be put into the post-cooler, that is, a room with a temperature of about 60 degrees, in which it should be stacked for, at least, two days before it is placed on the market. It will be quite clear to those who have had a long experience in the cold storage of Apples that it is inadvisable to bring fruit straight out of the cold storage room on to the floor of the market.

Fruit removed from the cold storage room on to the floor of the market breaks down very much quicker at the higher temperature, and with the object of keeping fruit for the longest possible time the hours that are spent in the post-cooler will be of great advantage. The ripening process will be slower and the appearance of the fruit will be much better when it is taken out.

Fruit can be considered to have been properly stored, for its length of storage will vary according to the variety, to be firm when taken out of store, but a softening starts immediately and the higher the temperature the riper the Apple becomes. It is, therefore, a great advantage to use this intermediate course between the cold storage room and the market.

Period in Cold Store.

The following appears to be the safe limit of period in store:—(Up to 4 weeks): Gravenstein; (up to 8 weeks), Dunns; (up to 12 weeks): McIntosh and Scarlets; (up to 16 weeks): Jonathan, Five Crown, King David, Crofton, Cleo., and Stone Pippins; (up to 20 weeks): Statesman, Sturmer, Rome Beauty; (up to 30 weeks): Rokewood, Granny Smith, Yates.

Summary.

- (1) Apples should be allowed to remain on the tree until well matured just at that period before they are ripe.

- (2) Apples should be carefully handled, graded uniformly, and properly packed.
- (3) Apples should be placed in the pre-cooler at the earliest possible moment after picking at a temperature of 55 degrees for 48 hours.
- (4) The best temperature for storing Apples is 31 degrees Fahrenheit, and the humidity is 85 per cent.
- (5) Uniform temperature should be maintained in the cold storage room, then color will develop and flavor be maintained.
- (6) After storing, fruit should be placed in the post-cooler for 48 hours at a temperature of 60 degrees before being placed on the market.
- (7) All fruit should be wrapped. Apples prone to scald should be wrapped in oiled paper.
- (8) Proper ventilation will assist in giving a longer life to the fruit.
- (9) The very best of fruit properly picked and selected varieties should only be placed in cold storage or shipped overseas.

SOUTH AUSTRALIA.

Lenswood.—A new cool stores is being erected at Lenswood, South Australia, for the Lenswood Cool Stores Society Ltd.

Cool Store at Orange.—The directors of the Orange Fruitgrowers' Co-op. Cool Stores Ltd. (N.S.W.), are as follows:—Messrs. W. J. Nancarrow (chairman), G. Hawke, W. B. Pascoe, A. U. Tonking, D. Plowman, D. Hawke, R. H. Greene, R. Coote and J. A. Wright. The plant was installed by J. Wildridge and Sinclair Ltd., Sydney, and consists of a 35 h.p. Synchronos Electric Motor and one 10-ton, high-speed "Lightfoot" ammonia compressor. It is the cold air circulating system.

FRUIT FOR POOR CHILDREN.

Kindness of M.I.A. Growers Appreciated.

Towards the close of the year some fruitgrowers at Griffith sent a quantity of Oranges for free distribution among the poor children of Sydney. The gifts were received with wonderful appreciation.

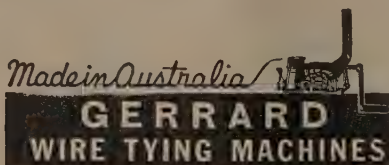
A Profitable Sideline

Good money is to be earned in the country by the snaring of water rats. Farmers and others living near rivers, swamps or large dams will have no trouble in seeing traces of these little animals, the skins of which are much sought after by manufacturing furriers to-day. They bring high prices right through the year.

Water rats frequent old rabbit burrows. Many ways have been devised in trapping. The jam tin snare is one of the best; make a cross-cut at the top of a jam tin and press the four corners in; place a piece of meat inside the tin; the tin should then be wired and pinned to the ground. When the rat pokes its head in to get at the meat the points of the four corners which have been pressed in prevent it from withdrawing its head. The method of skinning and drying should be the same as a rabbit, that is it should be gloved. Never cut up the belly, as this method is not correct, and lowers the value of your skins. Snares may be set in the afternoon, and visited to take the catch in the early hours of the morning.

Care should be taken to see that the skins are thoroughly dried before packing for transit or storing, otherwise they may arrive in a damaged condition.

Messrs. SLATTER & CO., of Nicholas Building, Swanston Street, Melbourne, will purchase these skins in any quantity, and pay top market price. On receipt of a parcel, they grade the pelts, and forward you a cheque by return mail. This firm are also buyers of other skins, and will always be pleased to receive consignments of same from the country.



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Answers to Correspondents.

Loganberry Propagation ∴ Working Peach over to Apricot ∴ Red Spider Control
Powdery Mildew ∴ Pruning and Manuring Yates Apples ∴ Cover Crops
Harvesting Apples for Export.

Loganberries.—"S.H.", Gosford, N.S.W., writes:—To increase Loganberry vines, is the proper way to bury the tips of this seasons long canes and when should I sever this and plant out and when would these fruit?

Answer (by N.S.W. Department of Agriculture).—The Loganberry can be propagated by tip layers, covering the tips of the canes with a few inches of soil. This can be done at the end of the autumn or during the growing season as soon as the current season's canes are long enough. There is a saving of time by doing it during the growing season as if done early enough sufficient root development will be made to sever the plants from the parent plant for planting out the following winter.

In the late autumn or winter a whole cane can be layered (covered with a few inches of soil) and it will root at every point. The following planting season this can be divided up into several plants.

As the Loganberry crops on the previous season's canes, the first growing season after planting the young plant will make canes. These canes can be expected to crop the following season.

Answer (by H. Henderson, Mt. Evelyn, Vic.).—It is inadvisable to peg the tips of strong canes until say March, as these canes usually make much growth after the crop has been gathered and the dead canes cut out. If the soil is friable the tips usually root without pegging down. The best month to plant out is August in Victoria. Prior to this the vines are tied up and the rooted tips cut off as the training and tying up proceeds. Meantime the rooted tips may be heeled in until ready to begin planting out.

Working Peach to Apricot.

"W.A.D.", Lake Boga, writes:—Can you inform me if it is possible to work over Sneed Peach to Oullin Apricot? If so, can it be done by bud or graft? What form is recommended; how long should it be before coming into bearing? Can it be made a commercial success?

Answer (by G. W. Peart, Bairnsdale, Vic.).—Yes, it is possible to work Oullins or any other Apricot on to the Sneed Peach. Do it by budding this month. Bearing will commence in two years. The job will be a success provided the Sneed Peach trees are not too old. The average life of a Peach tree is comparatively short, so it would not be a commercial proposition to bud now and find in a few years that the trunk of the tree was decaying.

Red Spider.—"Regular Reader" writes:—What are the best methods of dealing with red spider?

Answer (by J. M. Ward, Superintendent of Horticulture).—Spray with white oil or nicotine sulphate.

Answer (by F. Kennedy, Pakenham, Vic.).—I presume the information is wanted for fruit trees. My method in dealing with same is to use 1 gal. lime sulphur to 40 of water applied in evening before sunset and early morning. A few applications soon cleans them up. If for plants and shrubs 1 in 80 to be applied same way. Another method I have used for plants is the use of dust, with machine for applying same—I have found very effective.

Powdery Mildew.—"Gippsland," Vic., writes:—Is powdery mildew on Apple trees very harmful? What are the best methods of control?

Answer (by J. M. Ward).—Yes, the growing tips are destroyed and the growth of the buds is seriously interfered with. Spray with iron sulphide, i.e., lime sulphur solution, one gallon; sulphite of iron, 3 lb; water, 50 gallons. Granulate the iron sulphite before using. This can be used in combination with arsenate of lead as a dual spray for codlin and mildew.

Wood Decaying.—"Rymer," writes:—When a large limb has to be removed, how do you prevent the wood in the centre of the wound from decaying?

Answer (by J. M. Ward).—Paint the wound immediately with Stockholm tar or with Colas, and keep it covered with the paint.

Answer (by P. Val Kerr, Tyabb).—I would recommend that all cuts be made as cleanly as possible, the bark being cleanly finished off with a sharp knife. The whole cut surface should then be painted with Colas or a mixture of Colas and starch.

Trees Blowing About.—"G.M.", writes:—How would you prevent trees from three to six years old from blowing about in the wind? Besides staking, would summer pruning help?

Answer (by J. M. Ward).—Firm staking is necessary; summer pruning may be done, but with extreme caution, and only when necessary to balance the tree.

Pruning and Manuring Yates Apples.—"T.W.L.", writes:—Would like growers experiences with regard (1) to pruning or leaving untouched strong growing Yates trees, say in a rich alluvial flat; (2) manuring and its effect on black spot, particularly the use of potash on Yates.

Answer (by C. P. Nobelius, Warragul, Vic.).—Re Yates, this is a very hard matter to give advice without seeing the trees.

I have a rich flat with some 10 to 12 year old Yates which have grown very strongly; last year 27 trees averaged eleven kero. cases, some going fourteen kero. cases. To spur prune these would just be growing wood.

My method has been to leave the weakest laterals uncut and to cut the strong ones out altogether; the ones left I do not cut the second year either: I leave them till they have fruited, then if they get too big, I cut them out and work on another weak one, which is sure to come out when you had cut the one out the previous year.

The leaders I only cut lightly and have let them go one year altogether, then head back the next year. On the hill, trees of the same age are only half as big: these have to be pruned harder according to growth.

I also find that no matter how light the crop, you must thin down to two Apples in each bunch.

In regard to manure, this is a problem that even the experts seem to know little about. I have found that on

red chocolate soils you must have potash. If I could afford it I would give all my trees 2 lb. of potash and Yates 3 lb.

The last two seasons I have put potash on certain Yates and found them a lot easier to keep free from spot than when I had none. I generally put it on late in September.

In 1932 I had a heavy crop of Romes, and as potash was £23 a ton, did not put any on them; although sprayed every week with lime sulphur I could not control the spot, so in the middle of November I gave them 2 lb. of potash a tree and left one row without: we got about 75 per cent. clean where the potash was, to about 10 per cent. where they had none. So this year I put potash 1½ lb. a tree on the lot early in November after the first spray and have had no trouble with the spot at all—and there is a fair amount of spot about.

I find in this district that a mixture of two bone, two super, two potash is needed at the rate of 4 to 6 lb. to the trees according to crop and size of tree. A tree that is capable of carrying 10 to 15 cases wants more than one carrying four to five cases.

Cover Crops.—In response to an enquiry re green manure for orchards, Mr. H. M. McLean, Harcourt, writes as follows:—

With regard to the planting of peas, I try to plough in a crop every three years. I was due for one last year, but owing to the heavy crop of fruit, was unable to do so. I find that it is necessary to sow peas at the latter end of March if possible, so as to get the growth and to get them ploughed in by August or before the trees start to move. I sow at the rate of two bushels to the acre, with 1 cwt. of super., and when bloom is out say 75 to 80 per cent., plough them: the result is wonderful. I find with a crop of peas they absorb the moisture out of

the ground very quickly: no matter how it rains the ground is dry again within a few days. Some growers maintain that the benefit of peas comes in the second year. I believe that if you get them in early the benefit comes that year.

(To the Editor, "Fruit World.")

Dear Sir,—It was a great pleasure to read the page of "Practical Hints to Fruitgrowers from Readers," in your January issue. I feel sure the growers will give this section the support it deserves.

Growers from different districts or States cannot often meet each other to discuss their common problems, but now we can avail ourselves of space in your progressive paper, which has always been so interesting as well as valuable. Helping each other to grow and market fruit of better quality is going to do a lot to lift the industry out of its present condition.

As an item of interest I send the following:—
Harvesting Apples for Export.

All growers cannot pre-cool their Apples before shipping because of the extra expense; so I would advise them to arrange their harvesting so as to allow their fruit at least one night in the shed before packing. This has three advantages:—

- I. Fruit picked in the heat of the day has a chance to cool off before wrapping it in paper.
- II. Bruises, finger marks, or any other blemishes show up more clearly.
- III. In the event of rain overnight, the packers have dry fruit to handle.

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ASSOCIATION MATTERS

VICTORIAN FRUIT MARKETING ASSOCIATION.

The monthly meeting of the Executive of the Victorian Fruit Marketing Association was held at Melbourne on January 12. There were present: Messrs. G. W. Brown (President), H. Ford and A. S. Harrison (Vice-Presidents), K. Eagle, W. P. Hutchinson, J. W. Bailey, W. H. Carne, F. R. Mellor, J. W. Barker, C. J. Parnham, H. G. Colombie, J. M. Ward, E. Meeking, A. E. Hocking, W. and G. Brunning, G. W. Peart, C. L. Nobelius, G. McDonald, and the Secretary, R. E. Boardman. Apologies from Messrs. Lawford, Mills, Jost and Whitlam.

Mr. J. W. Bailey tendered his resignation. He considered delegates to the Sydney Conference were committed to voting for the Export Control Bill as amended by the V.F.M.A. However, shipper members voted against the proposed measure. It was a breach of faith. The industry belonged to the growers, and he objected to the business being taken out of the hands of the growers by the shipper members.

The chairman said there had been no breach of faith. There had been two alternatives before the V.F.M.A.: (1) Control of export through the Apple and Pear Export Council, and (2) an Export Control Bill. Shippers were at liberty to vote against the proposal for a Control Bill as control through the Council had been achieved. The securing of control through the Council had saved the expense of a poll of the growers on a doubtful measure. Personally, he thought an Export Control Bill would not be endorsed on a vote of the growers, even if the Government could be induced to sponsor the measure.

Mr. Bailey was requested to reconsider his resignation: eventually it was decided that the resignation lie on the table for a month, in the meantime a committee be appointed to confer with kindred associations to consider amendments to the constitution.

Mr. Dan Wuille, fruit salesman, London, attended: he urged reduction of varieties, the importance of good packing and standardisation and also not to overlap with fruit grown by English producers.

Regarding the Federal Government's grant of £36,000, it was decided to ask the Prime Minister to allow a liberal interpretation of the word "necessitous"; further, to seek an interpretation by the Federal Attorney General as to the method of interpreting "losses on export."

Standard Bushel Cases.—Mr. P. C. Oake, Secretary Australian Overseas' Transport Association, Melbourne, wrote stating that under the fruit freight agreement, ship-owners could make an extra charge for other than one type of standard case. There would be no extra charge this season, but there must be no misapprehension as to the necessity for only one type of export case for Victoria for 1935.

It was decided to oppose any alteration to the present by-law regarding the rebate of duty on softwood cases exported, by which imported softwoods did not pay duty (under guarantee) or alternatively, if duty be paid it is refunded.

Rymer Apple.—In response to a letter from Harcourt, requesting the inclusion of the Rymer Apple in the list of exportable varieties, the result of the recent executive meeting of the Apple and Pear Export Council meeting was reported, at which it had been decided that the executive considered it had no power to vary the decisions of the Sydney conference.

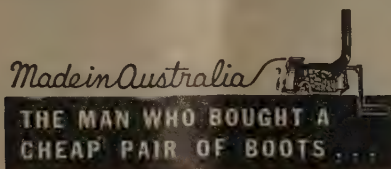
Hearty good wishes were expressed to the President, Mr. Brown, on the eve of his departure for England to attend the Empire Producers' Conference.

Grading Fruit Trees.—Victorian fruit tree nurserymen met in conference with officers of the Department of Agriculture and the Research Committee of the Victorian Fruit Marketing Association early in January. Proposals for grading of fruit trees were opposed by the nurserymen on the grounds that size did not necessarily indicate quality,—and that no requests had come from growers for a grading system.

It was reported that complaints had been received in Victoria because of poor quality citrus trees from N.S.W.

TASMANIA.

A MEETING of the Tasmanian State Fruit Advisory Board was held at Hobart on January 23. There were present: Messrs. B. J. Pearsall (Chairman), W. H. Calvert, M.L.C., J. P. Figgott, M. Calvert, J. H. Astell, F. M. Nicholl, E. Ross, A. Dickson, O. J. Morrisby, P. H. Thomas, H. A. Court, F. W. Harrison. Mr. Nicholl said that the elimination of varieties from the exportable list should have been more gradual. He greatly regretted that Spitzenburg and Strawberry Pippins were prevented from export to the Continent. Certainly these and other varieties should go forward to the Near East. He moved that the Board request the Minister for Commerce to make a proclamation re elimination of varieties applicable to U.K. and Continental markets only. Mr. M. Calvert seconded.



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<p>NEW SOUTH WALES: BATLOW PACKING HOUSE & COOL STORES, RURAL CO-OPERATIVE SOCIETY LTD., Box 48, BATLOW.</p>	<p>WEST AUSTRALIA: GEORGE WILLS & CO. LTD., 156 St. Georges Terrace, PERTH.</p>	<p>NEW ZEALAND: J. A. REDPATH & SONS LTD., 37 Johnston Street, WELLINGTON.</p>

Mr. Ross regretted the elimination of the highly-colored Spitzenburg from the German market. The motion was carried.

It was also agreed to apply for permission to send fruit to the East in non-refrigerated space.

Regarding the finance for the Australian Apple and Pear Export Council, Mr. Harrison said the present system was unsatisfactory; practically all the Council's finance this year would be contributed by Tasmania.

Mr. Ross said the other States contributed fully to the advertising fund. Mr. M. Calvert stated that the Council was functioning on a Commonwealth, not a State basis.

Mr. Court urged that nothing be done to cripple the Council. The right time to discuss the matter was at a meeting of the Council.

Appreciation of the Council's work was expressed by Messrs. W. H. Calvert and J. P. Piggott. It was decided that a special meeting of the Board be called to enquire into the finances and workings of the Council.

"Buteshire" Cargo.—As no further information had been received it was decided to cable the National Fruit Federation, London, re claims for damaged fruit on s.s. "Buteshire."

Cool Store Charges.—Mr. M. Calvert said that cool storage charges were too high. A conference with cool stores representatives should be held with a view to a reduction in their charges.

Mr. Ross said that there was room for 80,000 cases in their store at Hobart, and only 19,000 cases were stored. If growers would use the present facilities the charges could be reduced. With regard to the Beauty Point store, growers had not fulfilled their promises to use the store. Decided to refer the matter to the Executive Committee.

It was decided to approach the shipping companies for a reduction of the sorting and stacking charges on interstate fruit.

Mr. F. E. Ward, Director of Agriculture, said that in order to assist in improving the packing of export fruit, three instructors would visit the packing houses throughout the State.

Messrs. H. A. Court and M. Calvert were elected as the Board's representatives on the Space Allotment Committee.

COMPULSORY MARKETING LEGISLATION OPPOSED BY WESTERN AUSTRALIAN GROWERS.

THE WESTERN AUSTRALIAN Fruitgrowers' Association (Mr. A. T. Booth, Secretary) has issued a comprehensive report dealing with compulsory marketing legislation in New South Wales and Queensland. The report was compiled after careful investigation by Mr. A. U. Martin, of the Mt. Barker Fruitgrowers' Co-operative Society (W.A.), and Mr. H. W. Soothill, General Manager of the W.A. Producers' Markets Co-op. Ltd. The investigation was carried out at the request of the W.A. Fruitgrowers' Association.

In addition to the report, which covers 48 pages of close typing, the Association has issued a summary of some 11 pages. Based on these reports, a resolution was carried unanimously at the recent W.A. Fruitgrowers' Conference—

"That the Government and all members of Parliament representing fruitgrowing constituencies be advised that this Association is opposed to the introduction of any Marketing Bill dealing with fruit other than Grapes."

The report traverses the genesis of the Control Board system under the Theodore Government in Queensland, and the Lang Government in N.S.W., and deals with the

following New South Wales Board — honey, winegrape, rice and eggs; Queensland Board — eggs, butter, wheat, fruit, etc.

Considerable space is devoted to the Committee of Direction of Fruit Marketing, Brisbane, and a personal tribute is paid to the personality, energy and ability of the general manager, Mr. W. Ranger, without whom it is believed the organisation would not be in existence to-day. Any success achieved is due almost entirely to his personal ability.

An abstract of the finances of the C.O.D. is given, from which it is noted that 80 per cent. of the revenue is derived from the net profit of transport operations, and the opinion is expressed that but for this revenue great difficulty would be found in financing the administrative and general expenses, totalling almost £10,000 per annum.

Summarised, the investigators were convinced that the Control Board type of legislation was entirely unsuitable for West Australia.

NEW SOUTH WALES.

Orange.—At the annual meeting of shareholders of the Orange Producers' Rural Co-op. Society Ltd., the directors were re-elected, namely Messrs. Geo. Hawke (chairman), W. B. Pascoe (vice-chairman), W. J. Nancarrow, A. U. Tonking, D. Hawke, D. Plowman, N. McClymont, N. King, and C. E. Hawke.

The principal fruits grown in Orange and district (which is about 3,000 ft. above sea-level, and as a rule has several falls of snow each year) are Cherries, Plums, Grapes, Pears and Apples, the principal varieties being—
Cherries: Early Lyons, Napoleons, Florence, Margarets and Black Republicans.

Plums: Grand Dukes, Presidents and Pond's Seedlings.

Grapes: Black Muscats and some White Muscats.

Pears: Williams, Howells, W. Nelis, W. Cole, Packhams, B. Bosc, Jos.

Apples: Jons., Snowies, Del., R. Beauty, Demo., G. Smith, Five Crowns.

In that district it looks as though there will be a good average crop of Pears, very heavy in some places. Apples: Generally light, particularly G. Smiths; Jons. appear the best.

Bananas.—In the north coast Banana growing areas, good rains fell and January marketings were substantial.

Passionfruit.—Around Lismore good crops were harvested in December, medium during January. In Mullumbimby area, good crops gathered; small consignments from Murwillumbah; summer crop heavy in Kenthurst-Glenorie district.

Viticulture.—Grape crops throughout the State only fair; vintage likely to be short compared with last season.

The Sydney Chamber of Commerce has protested against the immediate application of control measures with dried tree-fruits, as a poll of the growers has not yet been taken.

Grape growers are urging the Commonwealth Government to act quickly in order to secure a favorable quota on the American wine market.

The N.S.W. Department of Agriculture has increased its border inspection staff to enforce compliance with the Plant Diseases Act.

THE PORT OF HULL.

Up-to-Date Facilities.

The ancient yet modern Port of Hull, happily situated for the North European trade, is well equipped for dealing with the largest class of vessels in the carrying trade on Empire and world routes. With some of the most populous areas of the United Kingdom within short radius, Hull possesses remarkable positional advantages. For example, it is the natural and cheapest inlet for Empire wool bound for Bradford, and the West Riding Woollen district. The coalfields of South Yorkshire, Derby and Nottinghamshire are within easy reach, and the rail facilities therefrom more than adequate.

The port accommodation in docks, quays, warehouses, transit sheds and storage grounds is exclusively owned by the London and North Eastern Railway Company, the world's largest dock-owner. The Hull Docks, numbering ten, cover a total water area of 210 acres, with approximately 600 acres of open storage space, 12 miles of quays and a river-frontage of over seven miles. The docks are equipped with handling appliances of the most up-to-date

character, and possess large warehouses for the storage of goods. All the quays have rail connection, and most of them are furnished with transit sheds.

Fruit, Vegetables and Provisions.

A notable feature of the Port of Hull is the fine riverside quay, 2,500 feet long and from 85 to 150 feet in width. Depth of water alongside enables vessels to berth at all states of the tide and discharge their cargoes direct into rail waggon or transit shed. The quay is a main centre of the fruit, vegetable and provision trade, for which extensive accommodation is provided. Fruit sales are held within a few yards of the point at which the fruit is landed, and fruit purchased by out-of-town buyers can be loaded direct to waggon for conveyance to destination.

THE BUDDING OF FRUIT TREES.

Provided the sap is flowing freely, the budding of fruit trees can be attended to in February.

Only proved bearing trees should be used from which to take buds.

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INTERSTATE REPRESENTATIVES:—

New South Wales.—Buzacott & Co. Ltd., 7/11 Market Street, Sydney.

Queensland.—Clark and Fauset Ltd., 73 Eagle Street, Brisbane.

Tasmania.—Max Geeves Pty. Ltd., Davey Street, Hobart.

" Clements and Marshall Pty. Ltd., 119 Cimitiere Street, Launceston.

" Harry Murray, Devonport.

South Australia.—Silbert, Sharp & Bishop Ltd., Rundle Street, East, Adelaide.

Western Australia.—Skipper, Bailey Motor Co. Ltd., 431 Murray Street, Perth.



Australian Dried Fruits Industry.

Vine and Tree Fruits.

DRIED FRUITS IN VICTORIA.

All Producers of Dried Tree-fruits Must Register.

Proportion for Local Sale and Export to be Determined.

N.Z. Preference on Australian Raisins Appreciated:
Australia Seeks Preference in N.Z. of 1d. lb. on Dried Prunes.

IMPORTANT MATTERS affecting Australia's trade with New Zealand were discussed at a meeting of the Victorian Dried Fruits Board on January 18. There were present: Messrs. J. M. Balfour (Chairman), S. R. Mansell, H. V. Davey, A. Rawlings, D. A. Cockroft, and E. Meeking.

In a statement issued by the Chairman, it was pointed out that the N.Z. preference of £9/6/8 per ton on Australian Raisins, which operated from January 1, 1934, was very important: the duty would be in force for twelve months, and was subject to Australia supplying N.Z.'s reasonable requirements and not raising prices.

On dried Peaches, Pears, Apricots and Nectarines, the Dominion general tariff was 4d. a lb., British preferential 2d. a lb., whilst S. African importations were admitted free. Australia would be on the same footing as S. Africa, which, through the above preference, had had 100 per cent. of the market for Apricots and 80 per cent. for Peaches. Before the agreement the N.Z. import duty on Australian canned Prunes was 35 per cent. This had been reduced under the agreement to 25 per cent. No other country was receiving a more favorable rate. The general tariff rate was 50 per cent.

With reference to dried Prunes, the Chairman said no preference had been granted to Australia other than on Prunes, canned or in syrup. Such a preference would greatly benefit Australian Prune growers, as the Commonwealth production exceeded the consumption annually by 1,500 tons.

N.S.W. Prune growers (mostly soldier settlers) were asking for a preference in N.Z. of 1d. a lb.

In conclusion, Mr. Balfour reminded producers of dried tree-fruits that their exemptions expired on December 31 last. Dried Prunes must be sent to registered Melbourne packing houses. Producers of dried Apricots, Peaches, Nectarines and Pears, who desired to pack their own produce should make immediate application to the Dried Fruits Board. A list was being compiled of growers who produced 10 cwt. or more of dried tree-fruits to ascertain the proportions for marketing in Australia and abroad. Growers in making preparation for marketing, should remember the possibility that they will be able to sell in Victoria a certain percentage only of their production.

DRIED TREE-FRUITS.

Apricots, Peaches and Nectarines.

New Season's Rates.

The Australian Dried Fruits Association announced on January 25, new season's prices for Apricots, Peaches and Nectarines, as under:—

	Single-box Price.	
	1934 Prices.	1933 Prices.
	Per lb.	Per lb.
Apricots—		
4-crown	10½d.	12d.
3-crown	9½d.	11½d.
2-crown	9½d.	10½d.
1-crown	8½d.	9½d.
Slabs	8½d.	9½d.
Plain	7½d.	8½d.
Sacks (ungraded)	8½d.	10d.
Peaches—		
4-crown	10½d.	11½d.
3-crown	9½d.	10½d.
2-crown	8½d.	9½d.
1-crown	6½d.	7½d.
Plain	5½d.	6½d.
Sacks (ungraded)	7½d.	8½d.
Peeled Peaches, ½d. per lb., more than unpeeled.		
Nectarines—		
4-crown	10½d.	11½d.
3-crown	9½d.	10½d.
2-crown	8½d.	9½d.
1-crown	6½d.	7½d.
Plain	5½d.	7½d.
Sacks (ungraded)	8d.	9½d.

The above prices are for the main capital cities and producing centres, plus the usual additions of prices for shipment to other ports.

Although in some cases the new prices vary considerably from last season's opening rates, they are practically on a par with current quotations.

DRIED TREE-FRUITS.

Poll of Growers re Control Bill.

The South Australian Dried Fruits Board has published a reminder that under terms of legislation passed by the Commonwealth Parliament, a poll of growers will shortly be taken to confirm or otherwise the continuance of the extension of control of the dried varieties of Prunes, Peaches, Apricots, Nectarines and Pears for interstate trade.

The Board has circularised all known growers of dried tree-fruits, requesting details of their production for the year ended June 30, 1933. Any South Australian grower who has not received such a notice should apply at once for the necessary form to enable him to qualify for the ballot to Mr. W. N. Twiss, Secretary, S. Aust. Dried Fruits Board, Epworth Building, Pirie-street, Adelaide.

N.S.W. DRIED FRUITS BOARD.

FROST PREVENTION.

An election will be held on February 6 to decide the M.I.A. member of the N.S.W. Dried Fruits Board. The nominees are Mr. E. J. Hudson (the present member), Mr. Hector Brewer, and Mr. Chas. Murray. The Board consists of three members, Mr. G. J. Evatt (Chairman), Mr. L. B. O'Donnell, Curlwaa, plus the one to be elected from the Murrumbidgee Area.

Already growers are making preliminary preparations for combating frost. The success which attended the investigations of the Shell Oil Company in frost prevention at Harcourt has attracted wide notice. Growers in areas subject to frost would do well to examine this up-to-date method of frost protection by means of oil burners.

Black Leaf 40

Death to Aphis (Plant Lice) and Other Insects

Aphis and other insects are common enemies of the orchardist and gardener. Protect your trees, vines and plants with "Black Leaf 40."

In the Orchard and Garden

"Black Leaf 40" is recommended for killing woolly aphis, apple aphis, peach aphis, aphis on roses, other flowers and vegetables, mussel scale (young), Harlequin fruit bug, holy or cross bug, oleander scale (young), San Jose scale (young), red scale (young), red mites (Summer), rutherglen bug, pear and cherry slug, thrip, fine scale (young), pea mite.

In the Poultry Yard

Paint the roosts lightly with "Black Leaf 40" just before the birds go to roost. Body-lice will be destroyed while the flock roosts. To help prevent mites from attacking fowls, tie or tack a piece of heavy cloth around ends of roosts and roost supports and saturate with "Black Leaf 40;" spray inside of house with "Black Leaf 40;" three tablespoonsful to a gallon of water to which soap has been added.

"Black Leaf 40" has the endorsement of Agricultural Colleges, Experiment stations and orchardists. It is the World's leading aphis specific. It also kills the young larvae of many chewing insects when sprayed upon them so as to wet their bodies.

Kills By Contact and By Fumes

"Black Leaf 40" has a dual action. It kills plant insects both by fumes and by contact. This double-killing action makes "Black Leaf 40" unusually effective in insect control.

Paint Roosts . . . Kill Poultry Lice

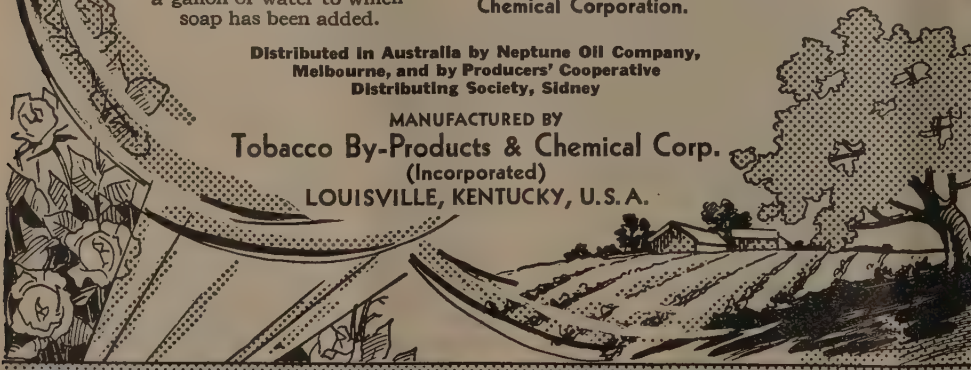
Poultrymen find that if they paint the roosts lightly with "Black Leaf 40" the lice on the birds are killed. The heat from the birds' bodies releases fumes which destroy lice, as the flock roosts on perches.

Genuine "Black Leaf 40"

"Black Leaf 40" is registered by us in Australia and New Zealand as a Trade-Mark and Brand. Users are familiar with the red labelled packages and the black leaf design prominently displayed thereon. Beware of imitations. Insist upon genuine "Black Leaf 40," made only by Tobacco By-Products & Chemical Corporation.

Distributed in Australia by Neptune Oil Company,
Melbourne, and by Producers' Cooperative
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Tobacco By-Products & Chemical Corp.
(Incorporated)
LOUISVILLE, KENTUCKY, U.S.A.



DRIED FRUITS ACT.**Protest by Sydney Chamber of Commerce.****Control Assumed Before Poll of Growers Taken.**

A LLEGING A PERNICIOUS PRINCIPLE in the Dried Fruits Amendment Act, 1933, the Council of the Sydney Chamber of Commerce has recorded its disapproval. The reason for the protest is that the Act is to operate immediately, pending the taking of a poll of the growers within six months.

The Council states that this measure establishes a dangerous precedent, paving the way for marketing control against the wishes of the producers, according to the mood of the political party. "The Government has taken too much for granted," states the Council, "in assuming that growers of tree-fruits are in favor of control. Organised minorities frequently misrepresent the majority for whom they presume to speak."

Mr. J. Stewart, organiser for the Australian Dried Fruits Association, is to be complimented on the successful arrangements made when growers from the M.I.A. visited Mildura during January.

DRIED FRUITS CONFERENCE.**Quotas Fixed for Australian Sales.**

THE annual conference of Dried Fruits Boards was held at Sydney on January 24 and 25. Mr. G. J. Evatt presiding.

A resolution was adopted reaffirming the previous recommendation that State Governments be asked to restrict further plantings of dried fruits.

For vine fruits it was decided to recommend the following Australian quotas:—Sultanas, 10 per cent.; Currants, 15 per cent.; Lexias, 25 per cent. In respect to dried tree-fruits, which now come under complete control of the Boards, the following Australian quotas were recommended:—Dried Prunes, Peaches, and Pears, 33-1/3rd per cent. of each; dried Apricots, 45 per cent.; dried Nectarines, 75 per cent.

Dried Tree-fruit Producers.—The Victorian Dried Fruits Board is compiling a list of all producers of dried tree-fruits, including those producing 10 cwt. and over. All country packers must register, as the proportion for local sale and export has to be determined.

W.A. DRIED FRUITS BOARD.

Mr. J. N. Cox presided at the December meeting of the W.A. Dried Fruits Board, others present being Messrs. H. O. Newman, P. H. Taylor, R. J. Lowson and R. Howie.

The biennial election resulted in all the members of the existing board being re-elected. The Minister for Agriculture had been requested to appoint the chairman and deputy chairman of the board for the ensuing term of office.

Trading in Dried Fruits: Reports were furnished re traders at Busselton and Kalgoorlie, reference being made to the advisability of proof of sale of dried vine fruits, in addition to the purchase of same from other than a dealer registered by the Board. Correspondence was also received from the N.S.W. Dried Fruits Board re illegal trading in dried fruits, and suggesting that the attention of all storekeepers should be drawn to the illegality of purchasing dried fruits direct from growers.

DRIED FRUITS IN W.A.

Western Australia produced 2,204 tons of dried fruits, of which 1,547 tons were Currants, and 1,127 tons were exported. Mr. A. Yeates, W.A. representative on the Commonwealth Dried Fruits Board, stated recently that the principal crop was Currants. If the weather held good, some vineyards would have quite good crops, others would be short, and quite a lot of the fruit would be uneven in size. W.A. Currants had won prizes at the British Empire Exhibition. Last year W.A. Sultana crop totalled 445 tons—there would be a short crop in the coming season.

SOUTH AUSTRALIAN DRIED FRUITS BOARD.

At the recent election for three grower members of the South Australian Dried Fruits Board, Messrs. J. B. Murdoch and M. W. Nicholas were re-elected for the irrigation areas, and Mr. C. E. Russell (who displaces Mr. J. Victorsen) for the non-irrigated areas. The other members are Messrs. G. A. W. Pope (Chairman), and H. Crawford (Deputy Chairman)—both permanent members appointed by the Government.

Mildura.—Several growers from the Murrumbidgee Irrigation Areas visited Mildura in mid-January to enquire into A.D.F.A. marketing methods consequent upon the Dried Fruits Control Board having taken control of dried tree fruits.

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Limited.

Fruit Brokers and Commission Salesmen

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THE SOUTH AUSTRALIAN GOVERNMENT
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APPLES, PEARS, and ORANGES.

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N.S.W. Representatives.—**MACDERMOTT & SHEEDY**, Municipal Fruit Markets, Sydney.

West Aust. Representative.—**A. HICKS**, 18 William Street, Perth.

Victorian Representatives.—**Messrs. GOLLIN & CO. PTY. LTD.**, 561 Bourke Street, Melbourne.

Bankers:—**NATIONAL PROVINCIAL BANK LTD.**,
LONG ACRE, LONDON.

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Representative, Port of Manchester,
8 Bridge Street, Sydney, N.S.W.

Export News and Notes.

Sizes and Varieties of Apples Gazetted.

EXPORT APPLE CASES.

ONE STANDARD TYPE MUST BE ADOPTED IN 1935.

Important Decision by Shipping Companies.

FOR MANY YEARS discussions have raged around the subject as to the best type of case in which to export Apples.

As the solution was apparently as far off as ever, the shipping companies have made the effective decision under which shipowners were empowered to make an additional charge for other than one type of standard bushel case.

Owing to the delay in arriving at the agreement, and shippers having obtained their cases for 1934 shipment, no additional charge would be made this season.

Shippers were asked, however, to see that shipowners had a reasonable run of each type of case to prevent indiscriminate mixing during stowage.

There must be only one standard type of export Apple case for 1935, should any other case be used it will be subject to an extra charge.

At its January meeting the Executive of the Victorian Fruit Marketing Association had before it a letter from Mr. P. C. Oake, Secretary Australian Transport Association, Melbourne, directing attention to the proviso in the fruit freight agreement. There must be no misapprehension, however, the letter continues, as to the necessity of having one type of case adopted for Victoria for the 1935 season.

* * * * *

It will be noted that the shipping companies have not specified the particular case.

The V.F.M.A. has already decided in favor of the (Canadian) standard case, and it may be assumed that this will be the standard to be adopted uniformly in 1935.

APPLES FOR EXPORT.

Varieties and Sizes Gazetted.

"Plain" Grade Apples Prohibited.

The Minister for Commerce has issued a statement pointing out that the department during 1934 desired to improve the conditions of overseas markets. With this object in view the following recommendations of the Apple and Pear Export Council had been given effect to:—

(a) That the exportation under the commerce (general exports) regulations of plain grade Apples this season be prohibited;

(b) That only the following varieties and sizes of Apples be permitted shipment this season:—

Dessert Apples.—2½ inches to 2¾ inches: Aromatic, Cleopatra, Delicious, Dougherty, Gravenstein, Geeveston, Fanny, King David, Lalla, Newtown Pippin, Ribston Pippin, Scarlets, Shoreland Queen, Rokewood, Sturmer, Stone Pippin, Australian Beauty, Statesman. Two Inches to 2½ Inches: Adams Pearmain, King Pippin, Cox's Orange Pippin, Crofton, Jonathan, Pomme de Nieve, Worcester Pearmain, Yates.

Culinary Apples.—2½ Inches to 3 Inches: French Crab, London Pippin, Mobbs Codlin, Reinette du Canada, Stewarts, Schroeder. 2½ Inches to 3½ Inches: Alfriston, Prince Alfred.

Dual Purpose.—2½ Inches to 3 Inches: Alexander, Crow Egg, Duke of Clarence, Dunns, Granny Smith, Rome Beauty, Red Rome, Nickajack, Tasman's Pride. 2½ Inches to 3½ Inches: Democrat.

(c) That all Apples and Pears exported must be shipped in refrigerated space provided for in accordance with an agreement entered into between the shippers and the shipowners, which has been approved of by the Australian Oversea Transport Association and the Australian Apple and Pear Export Council.

APPLES IN ENGLAND.

Greater Acreage than Australia's.

It is not generally known that the area under Apples in England and Wales is greater than that of Australia. In England and Wales the area is over 140,000 acres, and the production in 1930 was 10,000,000 bushels. Much of this is used for cider making. Australia's area under Apples is just on 100,000 acres.

In recent years there has been a substantial increase in Apple production in England, largely dessert varieties for the home market.

PROSPECTS IN GERMANY.

Economic Conditions Improving: People Optimistic.

In a recent letter from Messrs. J. H. Lutten and Son, Fruit Brokers, Hamburg, Germany, they state for the benefit of Australians that there is peace and good government in Germany. Many reports published in foreign papers are false and misleading. Economic conditions are improving, and citizens are optimistic as to the future. The Government is strong and honest, and friendly with all countries; further, the Government consults with responsible merchants before taking action. Messrs. Lutten refer enquirers to Mr. C. J. Parnham, who was recently in Germany, for confirmation.

Mr. C. J. Parnham, when interviewed by the "Fruit World," concurs with the statements made by Messrs. Lutten: He states that the vast majority of the people are behind Herr Hitler; many notable reforms which ordinarily may have taken months or years to pass the legislature, have been brought about with precision.

APPLE VARIETIES FOR EXPORT.

Correction of Conference Minutes.

In the corrected minutes of the proceedings of the Apple and Pear Export Council meeting it is to be noted that the varieties: Adams Pearmain and Cox's Orange Pippin should be included among the normally small sorts, the sizes for export being 2 in. to 2½ inc.

SOUTH AUSTRALIA.

540,000 Cases of Apples and Pears for Export.

South Australia is arranging to export about 540,000 cases of Apples and Pears to U.K. and the Continent this season. February shipments total 30,000 cases, March 239,000 cases.

Of the total shipments it is expected that the distribution will be somewhat as follows:—London 150,000, Liverpool and Glasgow 105,000, Hull 66,000, Hamburg, Stockholm and the Continent 219,500.

The tentative programme for March is as follows, estimated number of cases in brackets:—March 3, "Port Bowen" (31,000), "Bitterfeld" (14,000); March 8, "Otranto" (2,250); March 9, "Tiarora" (40,000); March 16, "Jervis Bay" (10,000), "Nestor" (8,000), "Cortona" (50,000); March 21, "Barrabool" (10,000); March 22, "Orford" (2,000); March 15, "Mooltan" (—); March 26, "Somerset" (10,000), "Port Adelaide" (41,500); March 28, "Asphalion" (20,000), "Strathnaver" (—).

APPLES FOR FRANCE.

The Australian High Commissioner in London is enquiring into the operation of the French quota system for fruit, as the South Australian Agent-General points out that the quota system has caused the cancellation of sale of 30,000 cases of South Australian Apples.

Because of French quota restrictions, the British Government has informed France that Britain will not accept the policy of discrimination, and retaliatory measures will be taken if the French policy be continued.

ORANGES FOR ENGLAND.

Improved stowage and better placing of the dunnage for citrus export is recommended by Mr. J. S. Vagg, of the Griffith Producers' Company, who went to England at the end of last year to inspect and report on Australian export of Oranges to U.K. Because of many handlings, he recommended a stronger case than the one at present used. Rapidity of delivery to market after discharge from ship was necessary. Price margins between sizes within the 14/- to 19/- range for Oranges were as follows:—150's 14/-, 176's 15/6, 200 and 216's 16/6, 252's 17/9, 288's and 324's 19/-. Australian Oranges ex s.s. "Buteshire" were on a parity with South African fruit. Brazilian "Peras" were very popular.

AUSTRALIAN DRIED FRUIT: HEAVILY INCREASED EXPORT.

The recent heavy increases in the export of Australian dried fruits is shown in a statement just issued by the Department of Commerce. The value of exports of dried fruits (in Australian currency) for the first five months of the present financial year totalled £1,273,204, which represented an increase of £824,532 over the value of shipments for the corresponding period of the previous year. Details of shipments from July 1 to Nov. 30, 1933, with comparative figures for the same period last year in brackets, are:—

Raisins	£1,062,705	(£362,425)
Currants	161,933	(76,200)
Other dried fruits	48,566	(10,147)
Total	£1,273,204	(£448,772)

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"FRUIT WORLD ANNUAL."

Comprehensive review of
Australian and New Zealand
fruit industry

"The Fruit World," Box 1944
G.P.O., Melbourne.

Dominion Mark Fruit.

At the National Flower Show, Palmerston North, N.Z., on January 23 and 24, great interest was taken in the display of National Mark fruit, which was put up by the New Zealand Fruitgrowers' Federation.

New Zealand, following the example of the United Kingdom, has adopted a "National Mark" for fruit, denoting grade and quality, in order to improve the local market.

WESTERN AUSTRALIA.**More Ships Required for Albany.**

At the recent conference between representatives of the Australian Apple and Pear Export Council with the Overseas Shipping Representatives' Association in Sydney, Mr. A. T. Booth, Secretary of the Western Australian Fruitgrowers' Association, urged that more ships be provided to call at Albany; fruit could thus be loaded into trucks as near as possible to the time of arrival of the steamer with no extra handling: freight and wharfage amounted to 4d. per case. If sent to Fremantle the fruit had to be sent to a hotter climate, with two extra handlings at an extra cost of 6d. per case.

George Monro Ltd., London.—In a recent review of the huge fruit distributing business of Geo. Monro Ltd., Covent Garden, London, it is pointed out that the staff is well over 1,000, the turnover is above £4,100,000 annually: their trade in British fruits is close on a million packages yearly, besides half a million packages from South Africa. Fruits in large quantities are handled from Australia, New Zealand, and all parts of the world.

TRADE WITH NEW ZEALAND.**The "Firelight" Embargo.**

Growers at Doncaster and Ringwood, Victoria, have protested against any lifting of the embargo which now prevents New Zealand Apples and Pears from entering Australia.

At the January meeting of the Tasmanian State Fruit Advisory Board, a letter was received from the Huon Council, pointing out that Tasmanian growers were largely dependent upon the Sydney market, and they viewed with apprehension the proposed lifting of the Australian embargo on New Zealand Apples.

Fruit Export from New South Wales.—Pitts and Lehman, of Sydney, are accepting consignments of Apples and Pears for shipment to England and Scotland. They are also purchasing outright N.S.W. Granny Smiths and Jonathans, South Australian Cleos. and Jonathans, and Victorian Pears and Jonathans. This firm has a market for Apricot kernels, and are shipping large quantities to Glasgow. They are still prepared to accept any quantities that may be available in Australia. Pitt and Lehman report a firm market for Australian Prunes in Europe, despite keen American competition.

THE PORT OF LONDON.

The immensity of the trade of London, and its commanding position as a port, are dealt with in a statement recently issued by Capt. A. W. Pearse, representative in Australia and New Zealand for the Port of London Authority, who points out that London is the centre upon which converge the transport systems, not only of Great Britain, but also of the Continent, and in supplying the markets of Europe—the pivotal force in international trade. At the London docks every facility exists for rapid discharge

and transport, and special services are rendered to importers. The Port of London Authority is a co-operative enterprise. Once the low interest is met on the £40,000,000 bonds, all profits go into reduction of rates and improvements.

Packing Apples.—If using the dump case, the Supt. of Horticulture in Victoria (Mr. Ward) urgently advises to pack on the "angle" and not to use the "straight" pack.

With the standard (Canadian) case only the "straight" pack should be used.

The term "straight pack" means that the Apple is so placed in the case that the eye faces the end of the case, whereas the "angle pack" means that the eye is partly facing the side of the case, but it not square on at the sides.

Australia is seeking a market in New Zealand, under a trade agreement, for her excess production of 1,500 tons of Prunes.

No fruit showing traces of arsenical spray residue will be permitted to be exported this season.

Only "special" and "standard" grade Apples can be exported this season. Official advices state that no re-packing of rejected fruit will be permitted. Growers submitting fruit for export below standard will probably be prosecuted.

To avoid a slack pack, fruit should be cooled overnight before packing.

Corrugated cardboard should be used on top and bottom of all cases to prevent bruising.

Prune Packing.—For handling Victorian dried Prunes, packing houses in Melbourne are being registered. All Prunes must be sent to these registered places for packing.

Purchases and Consignments

The Essentials of Good Marketing are Combined in
the Export Service Offered to—

APPLE and PEAR GROWERS

Throughout New South Wales, Victoria and
South Australia

for marketing their crops in the United Kingdom
and the Continent.

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THE KEYNOTE OF SUCCESS.**

We are representing the leading firms in the main
ports of Great Britain, viz., London, Liverpool,
Glasgow, Hull, Newcastle, etc., which allows your
produce to be consigned direct to the leading houses
in these centres. Before placing any of your over-
seas business enquire from us the excellent service
we are offering. We are Purchasing as well as
Accepting Consignments and giving highest advances
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*The Cheapest
... and ...
Most Effective*

Dressing for Citrus Trees

... also for all ...

Fruit Trees Lacking in Growth

APPLY THIS MONTH

Full Particulars from

Nitrogen Fertilisers

Proprietary Limited

360 COLLINS STREET, MELBOURNE, C.I.

South Australia.

MID-MURRAY NOTES.

The Dried Fruit Pack.

Seasonable Hints: Advice by Mr. A.
V. Lyon, M.Ag.Sc.

(By Our Special Correspondent.)

RENMARK, Jan. 24.

FOR THE PAST FORTNIGHT we have made no complaints about the seasonable weather, as the mercury in the thermometer topped the century mark almost every day, even going as high as 115 deg. in the shade. This is good honest dry heat, and during the past fortnight the Grapes have been given a decided "kick" towards maturity; at the same time the Sultana canes are ripening for next year's crop as buds are visibly swelling on the rods, indicating fruitfulness.

The development of what is known as "full away" laterals is always a good sign of properly matured canes. These short laterals of about six to eight leaves, fall off during the winter, and where such a lateral can be seen you can be assured of a fat fruitful bud. These short laterals are very much in evidence this year on properly nourished vines.

The study of fruitful bud formation is a very fascinating one, and the work of Mr. C. Barnard, M.Sc., and Mr. J. E. Thomas, B.Sc., under the direction of the Council for Scientific and Industrial Research, constitutes the most comprehensive study yet attempted in Australia, and is complementary to viticultural investigation in other parts of the world, on bud formation. But just what treatment is necessary to produce a large proportion of fruitful buds on the vines has not yet been defined by science, neither here nor in California (where irrigation practices closely resemble our own conditions in the River areas). Manurial trials have been full of anomalies and contradictions. It is therefore necessary for the grower to act on his own initiative to a great extent in this department and carry out field practices on broad lines which have given definite results. No practical demonstration has given better results than the constant application of

green manure crops year after year, in maintaining an even crop average, and supplementing this treatment with 4 to 5 cwt. of superphosphate for every ton of dried fruit harvested, and applications of

sulphate of ammonia on soils of sub-normal fertility.

The work of Messrs. Barnard and Thomas is to be carried on for another three years, after which we may have some interesting data, likely to lead to definite recommendations.

Not only in the department of bud formations is the services of the scientist being sought in this industry, but also in the problem of chemical change which takes place after the fruit is packed.

Change of Color in Fruit.

The Packers' Association is employing a bio chemist for the purpose of investigating this color change, which applies particularly to sultanas. This color change constituted a very worrying factor with the 1933 pack, so much so, that certain regulations have been issued by the Minister of Commerce in an endeavor to minimise the trouble.

Fruit showing evidence of low sugar content; fruit insufficiently dried; fruit showing evidence of mould; fruit of a greenish color; fruit affected by black spot; fruit affected by stickiness, are not allowed to enter a packing shed to be packed for export purposes.

When it is considered that dried fruits exported to Canada and New Zealand have to be paid for before leaving Australia, there is an obligation on the part of everyone concerned in the welfare of the industry to ship fruit to these countries only of a guaranteed quality.

Improving the Pack.

On Friday, January 26, Mr. A. V. Lyon, M.Sc., who is in charge of the Merbein Experimental Station, working under the direction of the C.S.I.R., gave an address to a large gathering of growers in the Renmark Institute, under the auspices of the Agricultural Bureau.

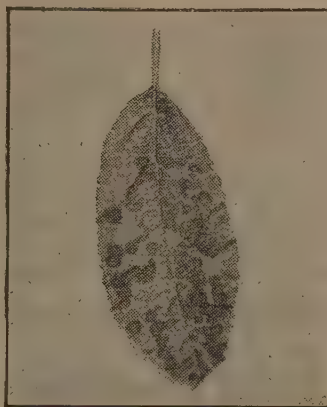
Mr. J. Price occupied the chair. Mr. Lyon dealt very thoroughly with the problems arising out of last year's pack, and made certain recommendations so that the mistakes of the past would not be repeated. In the main the quick deterioration of last year's pack could be attributed principally to fruit improperly dried when taken to the packing sheds, and over cracked and damaged berries, which caused stickiness, and "massing." This reflected itself in lower returns than was necessary.

These faults have been pointed out to growers time and time again, and it was very disconcerting, said the speaker to find that these very faults had been so much in evidence. Certain changes to eliminate the green color can only be obtained by expos-

ure to the rays of the sun or by means of dehydration after the fruit has been removed from the racks, therefore it is most essential to effect this color change before delivery to packing sheds. When fruit is allowed to remain on the racks until it is overdried, no amount of sun exposure will have an influence in removing the green tinge. In such a case, the fruit should be either spray-dried and rolled up in hessian during the heat of the day and allowed to sweat, or re-dipping it in a hot solution and spread out again on hessian until the required color is reached.

In recent years the use of atomised paraffin oil and the "Showell" process (to combat the grub trouble) has necessitated the addition of a certain amount of moisture during the grad-

ing and packing operations. This necessitates the fruit being thoroughly dry before grading. The speaker was bombarded with questions on all manner of subjects after his address, from irrigation to tipping, pruning, re-conditioning old vines, and was kept busy till a late hour. Mr. H. D. Howie, in moving a vote of thanks to Mr. Lyon, also stressed the importance of thoroughly drying fruit, and said that 5,000 tons of fruit, mainly Sultanas, was lost to Australia last year because of the fact that no outstanding line was available. This fruit was obtained from Crete by London buyers. A market exists in London for high-grade fruit, and it was our aim to supply it, but to obtain this the utmost care was necessary in processing.—"Nemo."



An apple leaf affected with Black Spot.



Granny Smith Apple affected with Black Spot.



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is the ideal two-purpose spray. Use in proportion of from $\frac{1}{2}$ to 1 gallon to 100 gallons of any compatible spray mixture. After emulsification with an equal quantity of water, Atlantic can be added directly to the prepared spray in the tank, but should be thoroughly mixed before use. Atlantic stabilises the mixture and improves the general quality of the spray. It can also be used for the control of scale and insect pests on citrus trees in the proportion of 1 gallon Atlantic to 50 gallons of water.

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Orchardists who prefer a miscible white oil are recommended to use Atlantic White Spraying Oil, for the control of Brown Olive Scale, San Jose Scale, Red Scale, etc. Atlantic White Oil is entirely free from moisture and ammonia and readily miscible with any water. A solution of 60 gallons of water to one gallon of Atlantic will enable you to control scale pests economically and safely.

ATLANTIC

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Personal.

The Minister for Commerce (Hon. F. H. Stewart) left for New Zealand at the end of January to discuss trade matters with the Dominion Government.

Mr. Vernon Smith has been appointed general manager of the Shell Company of Australia Ltd., following on Mr. O. W. Darch's departure for England.

Mr. W. N. Twiss, Secretary of the Consultative Committee of the Australian Dried Fruits Boards, was recently appointed president of the Australasian Institute of Secretaries.

Mr. Harold Alston, Horticultural editor of the "Leader," suffered a painful accident during January. As the result of a fall his leg was injured, and Mr. Alston spent some weeks in hospital. He is now making a good recovery.

In a broadcast address from Mildura, Mr. Geo. Smailes, a visiting grower from the Murrumbidgee Irrigation Areas, congratulated the growers on the success of the A.D.F.A., and the district growers on their up-to-date cultural and packing methods.

Mr. J. S. Vagg, of the Griffith Producers' Co-operative Company, who went to England to report on Australian Orange export, arrived back in Australia at the end of January. He is presenting a comprehensive report to the Federal Citrus Council early in February.

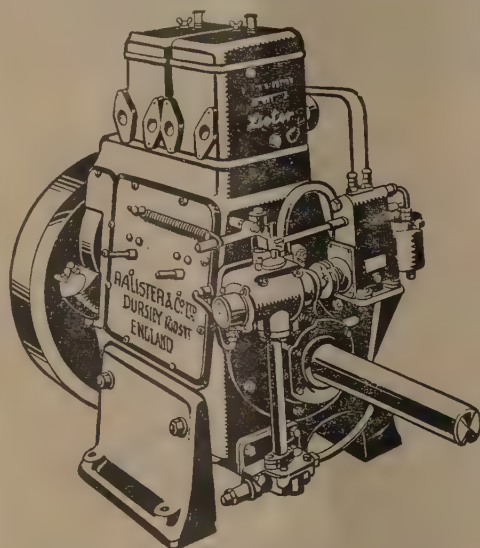
Congratulations to Mr. Keighley M. Ward, Asst. Government Entomologist, Victoria, on the securing of his degree as Master of Agricultural Science. His thesis on Peach green aphid was deemed to be of special merit. Mr. K. M. Ward is the son of the Victorian Superintendent of Horticulture (Mr. J. M. Ward).

Mr. F. H. Goodhew, an inspector of the N.S.W. Department of Agriculture, who has left the Murrumbidgee Irrigation areas to go to Orange, was given a hearty send-off by fruitgrowers, among whom he has been for sixteen years. Kind references were also made to Mrs. Goodhew. A handsome travelling rug was presented.

We were sorry to hear of the accident to John L. Davis, 18 years, a son of Mr. J. Davis, Wholesale Fruit Markets, Melbourne. John Davis was riding a motor cycle when a motor truck in front got out of control, swerved and struck the cycle which Davis was riding: he suffered a dislocated pelvis and was admitted to the Alfred Hospital.

Mr. Alec J. Leber, orchardist, of Mitcham-road, Doncaster East, Vic., is to be congratulated on having placed his orchard at the service of the industry for tests to be made in control of the summer spot of Pears. Mr. Leber displayed great enthusiasm in this enterprise, and is to be warmly commended. He has been ably supported by his staff, including the Bullock Bros.

Much regret is felt in Doncaster because of the retirement of Mr. E. E. Wagstaff from the district. Mr. Wagstaff had a 42 acre orchard of choice Pears and Peaches. The Rose garden was a delight to all visitors. Mr. Wagstaff took a keen interest in all matters affect-



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Cold Starting

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WEST FOOTSCRAY, Vic.

ing the welfare of the district, his business experience having proved invaluable. It is understood that Mr. Wagstaff is leaving for England in March.

Mr. L. J. Jenkins, managing director of John Jenkins, fruit merchants, Sydney, has returned from a holiday tour of N.S.W., that included several days at Canberra. He was suffering from the effects of overwork, and the change from business affairs has effected considerable benefit to his general health. Mr. Jenkins was impressed with the beauty of the gardens of Canberra, and considers the Federal Capital is a delightful place to spend a holiday.

Mr. J. Brake, B.Agr.Sc., Superintendent of Agriculture, has displayed his keen interest in the fruit industry by attending growers' conferences and field days. Regarding fruit disease investigation, Mr. Brake has been personally in touch with the Northern Victoria growers. His attendance at the field day at Doncaster on January 4 was appreciated. Earlier, as a demonstrator and lecturer on the Better Farming Train, Mr. Brake won the goodwill of all those with whom he came in contact.

EMPIRE PRODUCERS' CONFERENCE.

Mr. G. W. Brown Leaves for London.



To represent the Australian Apple and Pear Export Council at the Empire Producers' Conference at London in March, Mr. G. W. Brown, President Victorian Fruit Marketing Association, left by s.s. "Mongolia" on January 30.

Delegates will be in attendance at the conference from the various fruit-producing centres of the British Empire. An Empire Fruit-producers' Federation is projected.

OBITUARY.

In the death of Dr. S. S. Cameron, ex-Director of Agriculture of Victoria, which occurred early in January, the State has lost a valued citizen. As Director of Agriculture, Dr. Cameron performed services of high value: he also assisted other States in every way possible. On his retirement Dr. Cameron took an active interest in the Horse Association, the Pasture Improvement League, and other organisations for the betterment of the man on the land. There was a large and representative gathering at the funeral.

CITRUS CROP PROSPECTS.

The New South Wales Under Secretary for Agriculture reported in early January that with generally favorable weather in coastal areas, the development of citrus fruit and growth of trees was satisfactory.

Some districts report that good to heavy crops of most varieties are indicated, particularly Valencias. In the Windsor-Richmond district crops appear to be patchy. On the Murrumbidgee Irrigation Area, the Navel crop is reported to be generally light, but Valencias are heavy. At Curlwaa the setting of Navels and Valencias is stated to be satisfactory, although the bloom was light in some parts.

VICTORIA.

Citrus.

Mr. J. M. Ward states that the developing citrus crop promises to be a good one. Navels and Valencias are expected to produce an 85-90 per cent. crop, while Lemons, Mandarins and Grapefruit are also promising well.

The spring rains during November and December followed by warm weather, resulted in high humidities, and an absence of desiccating winds. These conditions were particularly favorable to the retention of the crop which had set, and very little December "drop" of the small fruit occurred. These weather conditions were particularly favorable to the setting of Navel Oranges, and with this variety it is quite likely that the above estimates will be exceeded.

In most districts there is a good crop of summer Lemons, and the fruit is of excellent quality.

Mildura.—A citrus census is being taken in connection with the forthcoming enquiry regarding the future of the industry. Mr. R. K. Muir, district orchard supervisor, is compiling returns in the Mildura area.

IMPROVED LEMON PRICES.

The market manager of the Federal Citrus Council (Mr. G. E. Kitchen-Kerr) reported on January 24 that prices of Lemons in the Melbourne market had improved substantially in the last fortnight, and they had exceeded Sydney parity. Latest reports from Sydney showed that large supplies of Lemons were arriving from Victoria and from N.S.W. areas, with the result that prices had eased. The top price for "specials" was 9/- a case, compared with from 11/- to 12/- a case in Melbourne. There had been no change in prices of Oranges.

Large Sized Lemons.—The V.C.C.A. recently had a factory inquiry for the prompt delivery of a quantity of large-sized Lemons, 2½ in. in diameter and over, at £6 a ton, Spencer-street, in bags.

Change of Address.—Messrs. C. H. Tutton Pty. Ltd. advise that they have moved from Queen-street, their new address being Chancery House, 485 Bourke-street, Melbourne. Telegrams and Cables: "Tutbox," Melbourne.

Fruit Trees Berry Fruits

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Previous experience had convinced me that to be really efficient a grubbing machine should have ample power and ropes that will meet the heavy demands required of them. I found that shovel and axe work is very costly either by itself or in conjunction with a machine. The machine that offered these features, with a host of others, was **THE "MONKEY" GRUBBER.**

It gave me the power of 260 pairs of hands in a simple and compact form; the lever is short, so that I am able to stand firm-footed and get the full stroke. There are two speeds in the machine, as well as an automatic release that allows me to let off a strain, or as the machine will work in any position, it comes in for all jobs that would require a chain block. It is taken to the job on a pair of wheels like a barn truck, and is rigged for work in a few minutes. The ropes are in lengths that I find easy to handle, and each one is fitted with hook and loop couplings, so simple and absolutely IT for effectiveness. The makers have included a sturdy snatch block with a novel method of securing to the ropes, and also a fine type of firm gripping rope shortener. The latter makes it very easy to accommodate the lengths of rope to the tree or stump being pulled, and is quickly released from the rope. The combination of so many time and labor saving features makes the "Monkey" Grubber a superior grubbing outfit.

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South Aust.: Messrs. Paterson & Co. Ltd., Adelaide.

West Aust.: Messrs. Paterson & Co. Ltd., Perth.

Tasmania: Messrs. H. Jones & Co. Pty. Ltd., Hobart.



Fruchthof-Bremen

Cider-Making on the Orchard.

Success with Yates Apples in Western Australia.

Practical Experiences of Mr. H. Lake, of Bridgetown.

WHEN AT THE RECENT Conference of the Australian Apple and Pear Export Council, at Sydney, reference was made by one of the W.A. delegates, Mr. H. Lake, of Bridgetown, to cider-making on orchards.

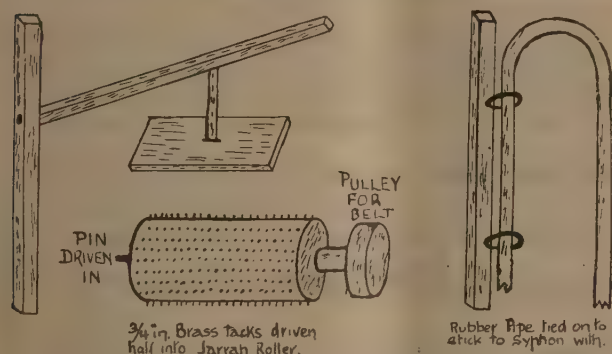
When spoken to subsequently regarding his method of making cider, Mr. Lake courteously agreed to prepare a statement for the benefit of "Fruit World" readers. Mr. Lake writes as follows:

I do not go in for Cider-making on a commercial scale, but only make enough for my own use. I always use up my small Yates Apples in making it, and find they turn out a lovely Cider.

You can get up to eighteen (18) bottles of Cider or Apple juice to a kerosene case of Apples. I have tried other varieties, such as Doherty, but find it is much harder to get clear than the juice of the Yates Apple.

It is best to crush the Apples as soon as you can after picking, as I then find juice is easier to clarify than if Apples are kept for any length of time.

In the making I use a home-made crusher, which I attach to a small engine used for cutting down cases. It



Roller is in frame with hopper on top and arm with lever to press Apples down on to roller.

Illustrations of Mr. Lake's Cider Making Plant.

consists of a hopper on top and roller (Jarrah) with pulley wheel cut out of the one piece of wood, as diagram, and studded with brass boot rivets driven half into wood. I catch pulp in large enamel bowl, and then have home-made press, and use a Trehwella Jack as press power, I put pulp in clean hessian and fold edges over, and then put under press, and squeeze juice out with jack. Hessian with pulp in is put on grid frame, and juice runs into another bowl. I use for the fermenting three-gallon crock jars, and find them best, as there is not such a big surface exposed as when using a barrel. This juice starts to ferment or work in a few days, and the first two weeks I syphon it off twice a week with rubber tube tied on to a stick, as shown in diagram, bottom of pipe about inch from end of stick, to leave sediment in jar. After that I rack, or syphon, off once a week until I find juice, or Cider, has just the right sweetness, which is in about four weeks, or five, as desired. If left to go on working longer, you can get a dry Cider.

I then syphon into bottles, and leave stand for a week to get rid of excess gas, and then crown top of same.

The longer it is kept the better it gets, and I have had great success, and all those who have tried it say it is an excellent Cider.

More Cider Should be Made.

It is a great pity that more Cider is not made and used, when you consider the hundreds of tons of Apples going to waste each season. It is a sure cure for rheumatism, and is a very healthy drink, and I should think a good blood purifier. I generally crush about ten cases, and get from 160 to 180 bottles.

APPLES FOR CIDER.

Approved English Varieties are in the Blackwood, S.A., Experimental Orchard.

The importation of varieties of Apples suitable for Cider-making was decided upon at a recent meeting of the Victorian Fruit Marketing Association.

* * * * *

Reference to this matter in the "Fruit World" has elicited the fact that at the South Australian Government-Experimental Orchard, at Blackwood, there are 36 varieties of Apples, among them being 16 varieties illustrated by Hogg as being the best Cider Apples grown in Herefordshire.

Mr. Rodney Fowler, manager of the Blackwood Orchard, advises that most of the standard varieties of Apples are carrying good crops of fruit this season.

CIDER MANUFACTURE.

Success in England and France.

Australia Now Greatly Interested.

OWING TO HEAVY PRODUCTION of Apples in Australia, and restrictions on export, considerable attention is being given to the manufacture of cider, both the standard cider and the non-alcoholic product.

* * * * *

It is of interest to note that the cider Apple is almost the only agricultural product in England which, since the war, has steadily advanced in price. The cider Apple, which was worth about £2 per ton after the war, now fetches on the average, £5.

One at least of the large cider makers in the west of England, is endeavoring in his own county to overcome a probable shortage by supplying growers with suitable cider Apple trees at a low price.

Cider is the basis of the huge Apple industry in France, where the average annual production exceeds 418,000,000 gallons. In some vintages as much as 600,000,000 gallons has been produced. Almost all of this liquor is consumed in France, comparatively little being exported.

It is often mistakenly supposed that small cooking and eating Apples rejected by the packing and grading stations can be used in unlimited quantities for making cider. This is not the case in England. If good cider is to be produced, such Apples cannot be used to a greater extent than 25 per cent. with good varieties of Bitter Sweet Cider Apples. In Herefordshire alone, over 30,000 young cider Apple trees have been planted out in the last four years, but good judges consider that this number is not nearly enough to have made good the wastage in existing orchards due to decay and gales in the same period.

VICTORIA.

Somerville, 7/1/34.—Apple growers on the Mornington Peninsula have been greatly concerned because of a summer spot which has appeared on the fruit. The quantity of exportable fruit has been considerably reduced.

Notice is being taken of the successful experiments at Doncaster to control the summer spot of Pears, and points of similarity are being observed.

Pakenham.—Apples are coming on nicely. The fruit is clean and well forward. The restriction on export has given confidence in the export trade, and better prices are expected.

Red Cliffs.—Up to mid-January, 49,006 cases of citrus fruit were despatched by rail from Red Cliffs, as against 49,362 for the same period last season.

Panton Hills.—Arising out of complaints re method of allotting stands at the Victoria Market, Mr. G. B. Minns, Superintendent of Markets, accompanied by Mr. J. W. Aspinall, Secretary Southern Fruitgrowers' Association, visited Panton Hills and interviewed the President and Secretary and members of the Association. Appreciation was expressed for the visit, the points in dispute having been satisfactorily adjusted.

Mildura.—The Mildura Co-op. Fruit Co. has made a success of its enterprise with fruit products, including jam, sauce and chutney manufacture, also with fruit pulp, cordials, etc. The jam boiling plant was recently extended. Commencing in a small way three years ago, the business has made sound progress, and a big future is forecast.

Crop Reports.

Reports from the Department of Agriculture state that the Apricot crop was good, but prices only fair. Early Peaches in January in full supply, prices medium.

In northern districts Apples and Pears growing and hanging well; in central and southern areas a big drop reduced crops, however, between 750,000 and 800,000 cases will be available for export. Pear crop 65 per cent. of normal in some districts.

Narre Warren.—Apple packing classes for school children are expected to commence in March, under the supervision of Mr. Basil Krone, Fruit Packing Instructor, Victorian Dept. of Agriculture.

Harcourt.—A largely attended meeting of fruitgrowers was held at Harcourt early in January, Mr. J. H. Lang presiding.

Exception was taken to the exclusion of the Rymer Apple from the list of exportable varieties without prior notice having been given to the growers.

On January 18, Mr. G. W. Brown, President of the Victorian Fruit Marketing Association, visited Harcourt, and was well received by a big meeting of growers. Mr. Brown dealt with details of the activities of the Victorian Fruit Marketing Association, the Australian Apple and Pear Export Council and the Australian Overseas Transport Association, the Empire Producers' Organisation, and was cordially thanked for his attendance.

Berry Fruit Prices.—The low prices for berry fruits have caused grave concern among growers. A special meeting of growers under the auspices of the United Berry Growers' Association is to be held at Silvan, when Mr. Fairbairn, M.P., will attend.

Fruitgrowers !

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SHEPPARTON CANNERY.**Profit of £25,000.**

The managing director (Mr. A. W. Fairley) presided at the annual meeting of the Shepparton Fruit Preserving Co. Ltd., when the annual report and balance sheet disclosed a profit for the year of £25,881/14/-, which, although not so good as last year, was considered satisfactory. The paid-up capital of the company now amounted to £78,664/15/6, an increase of £4,372/6/6 for the year. The reserve fund stood at £12,000, which would be increased by £10,000 out of this year's profits, making the total £130,000. In spite of the capital expenditure on buildings and machinery, totalling over £30,000, the interest account was only £610 greater than last year. On the assets side was the item of freehold property, buildings, machinery, plant, at £143,883/16/2, an increase of £23,605/7/4 after allowing a depreciation of £8,395/9/4. Stocks were shown at £97,094/18/1, an increase of £28,830/13/1. Sundry debtors owed £32,157/0/3, an increase of £678/2/2. The total amount of depreciation amounted to £89,729/17/6, representing nearly 40 per cent. of the total capital expenditure. The total turnover since the company commenced was now £4,335,386. A

man, the directors and staff. This was seconded by Mr. G. V. Furphy, and carried with loud applause.

CANNING PEACHES.**Hauss Cling Identical with Pelora and Peak.**

As enquiries have been received by nurserymen for the Hauss Cling Peach, the following information from Mr. G. W. Peart (C. J. Goodman's Nursery, Bairnsdale), President Nurserymen and Seedsmen's Association of Victoria—will be of interest:—

Mr. Peart writes:—I imported Hauss Cling along with several others from California in 1918, and planted them in my testing ground. The trees came into bearing and then I worked some trees which I planted out in 1924 in another testing plot. The fruit on the original American trees and that on the Australian raised trees was identically similar in every respect. It was also noticed that Hauss was similar to other mid-season yellow pitted yellow clingstones and I dropped it, as well as others, from my propagating lists.

Canners of note, as well as leading fruitgrowers in California, claim that Pelora, Peak, Johnson, Walton and Hauss, are identical except in name. In texture and gen-

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Correspondence Invited.

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Specialists in Australian Fruit.

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Our record of over 30 years' standing in
the handling of Australian fruit, with
satisfactory results, is a recommendation
for growers to ship their fruit to our
house.

REPRESENTATIVES—

International Fruit & Mercantile Com-
pany Ltd., Melb., Vic., Australia;
Pitts & Lehman, 129 Pitt St., Sydney,
N.S.W.; and A. J. Walshe & Co.,
Hobart, Tasmania.

profit of £25,881/14/- was earned, after making full provision for depreciation, bad debts and contingencies. This, added to the balance of £3,906/17/10 brought forward, made a total of £29,788/11/10, which the directors recommended should be dealt with as follows:—To reserve fund, £10,000; to taxation provision, £4,500; to dividend and bonus, £9,833/1/10; to balance carry forward, £5,455/10/-; total, £29,788/11/10.

The chairman gave a comprehensive review of the canned fruit situation, commenting on the fluctuations of the American dollar and urging that the Control Board fix prices which would compete in U.K. with Californian canned fruits. There would be a reduced pack of canned Peaches; the position as regards Apricots and Pears was comparatively sound. He stated the company would take practically the whole of the Apricot crop. They proposed to handle 2,000 tons of Pears.

The chairman moved and Mr. J. G. McDonald seconded, that the directors' recommendation that a dividend of 10 per cent. and a bonus of 2½ per cent. on paid-up capital be declared. The motion was carried. Mr. E. G. Simpson was re-elected a director, and Mr. J. Stubbs was re-elected auditor.

Mr. McDonald moved a vote of thanks to the chair-

eral appearance, they are the same, and it may be true that what difference there is is due to soil and climatic conditions.

Hauss has the texture and flavor of the Tuscan, and the appearance in the can of the Phillips. The fruit is medium sized, yellow to the pit, skin flushed with red; ripens between the Tuscan and the Phillips.

I also understand that about 15 years ago Mr. Johnson brought the Hauss to Leeton, but it was dropped on account of its being a poor carrier and inclined to go to pieces in the can. It is not recommended by anybody who had experience with it on the Leeton area a few years back.

LEETON CANNERY.**Cold Storage Facilities Desired.**

Growers who supply fruit to the Leeton Cannery desire that cold stores be erected there. Application was recently made for this work to be done under the auspices of the Unemployed Relief Council, but application was not approved.

Royal Agricultural Society of N.S.W.

Royal Easter Show

MOORE PARK, SYDNEY

26th March to 4th April, 1934

NINE DAYS — SIX NIGHTS

£14,000 - PRIZES - £14,000

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SPECIAL CLASSES FOR EXPORT APPLES
AND PEARS.

VERY LIBERAL PRIZE MONEY
— IN ALL FRUIT CLASSES. —

Entries Close:—FRUITS (excepting Royal Special
Export Apple Classes), 23rd February.
Royal Special Export Apple Classes, 13th March.

Schedules and Entry Forms on Application.

Endeavour House, G. C. SOMERVILLE,
33 Macquarie Place, Sydney. Secretary.

PLUMS FOR QUEENSLAND.

According to a communication received by the Superintendent of Horticulture (Mr. J. M. Ward) from the Queensland Department of Agriculture, the sale in that State of Plums of lesser diameter than that fixed by grade standards, which have recently been gazetted, is not permitted.

Regulation 3A (grade standards for Plums) reads as follows:—

"No person shall sell or offer for sale in Queensland any Plum or any variety of a lesser diameter than the minimum for that variety as prescribed hereunder:—

1½ in.—Early or Little Gem, Evans Early, Blue Rock, Tibbits, Early Orleans.

1½ in.—Doris, Duffy's.

1½ in.—Wilson, Angelina Burdett, Wright's Early, Santa Rosa, President, Grand Duke, Giant Prune.

1½ in.—Burbank, Pond's, Black Diamond, Magnum Bonum, Coe's, Golden Drop, Skipper, Kelsey, Wickson, Ballina, Shiro, Beauty, Formosa, Sultan, October Purple, Narrabeen."

Mr. Ward advised growers and exporters to send only those Plums which complied with the grade standards as he had been informed by the Queensland authorities that the regulations would be strictly enforced.

Somerville.—The Somerville Fruitgrowers' Association are holding their 38th grand show on March 14, 1934. The fruit sections are well catered for and there are splendid trophies to be won. There will also be grand hunting and horse jumping events and cattle and dog championships. The Secretary is Mr. A. F. Telford, Somerville.

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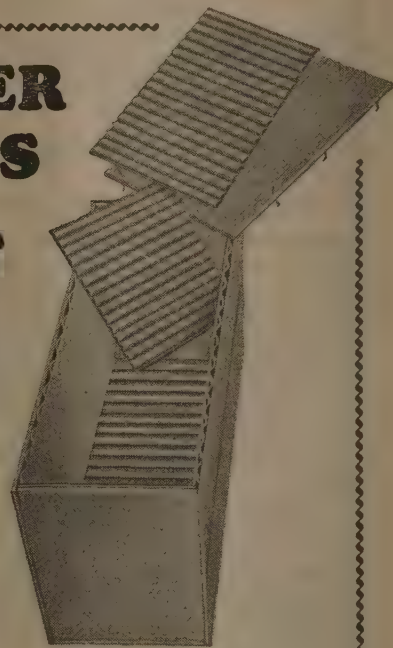
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The Importance of Humus.

(By David H. Case, B.Sc., Agr., Agricultural Scientist with Pacific Potash Ltd.)

IN THE OLDER COUNTRIES of the world, the need for applying constant and heavy doses of plant residues to the soil is well recognised. Twenty-five tons and more of farmyard manure is quite an ordinary application.

In this country, with its heat and long periods of sunshine, humus is too often regarded as something of secondary importance.

This is most noticeable in horticulture in Australia. Most growers deem it sufficient to let the weeds grow and plough in a collection of rubbish that is, in most cases, practically useless.

The supply of farmyard manure and similar plant residues is limited, and the most suitable way of keeping the humus content of the soil where it should be is by the growth of green crops such as beans, peas, vetches, tares, trefoils and clovers, etc.

In most cases a winter crop is required. This is planted as soon as possible in the autumn and ploughed in in the spring.

Many growers have told the writer that cover crops will not grow well in their ground. In most cases they have only tried for one year or have used unsuitable crops.

Most of the green manure plants at present used require fairly good conditions to develop satisfactorily. On ground wherein the humus content is low, the author would recommend a few crops of cereals sown with a complete fertiliser as soon as possible in the autumn. After a few years of oats or barley or rye, the more valuable legumes will be found to grow much more easily as the fertility of the soil will have been improved.

Exact figures as to the speed at which humus disappears from our southern horticultural soils are not available, but the following from Bundaberg, Q., are of interest.

The land had been growing cane for 50 years, and compared with a piece of uncleared scrub alongside, had lost 150 tons dry matter per acre. That is, three tons per annum, which is roughly equivalent to a crop of 10 to 15 tons ordinary peas or beans in a green state. It is probable that under similar conditions the rate of disappearance would be as high or higher in the south.

How many orchardists return that amount of plant residues to the soil each year?

Growers are very fond of saying that the seasons are getting dryer than they once were. What is really happening is that the humus content of the soil is dropping and the land is therefore less able to retain moisture for the use of the trees.

Mineral plant foods depend for their action on suitable moisture supplies so that lowered humus content makes for lack of response to fertilisers.

Plant residues improve the soil texture, rendering it easier to work and also by improving its sponge like qualities lessening its tendency to wash.

The humus in the soil constitutes the principal food of bacteria which are engaged in fixing nitrogen in the soil, rendering plant food available and so on.

Lastly, most of the crops used are legumes and carry to the soil an increased nitrogen content by means of the nodules.

In these days of export and necessity for quality in fruit, many people are scared of increasing the nitrogen content of their soils for fear of making the fruit soft and too large.

It has been well established overseas, however, that nitrogen, when properly balanced with potash, makes for high yield, while the potash in balancing the plant food ration keeps the quality, firmness, etc., of the crop at a high level.

Many people have told the writer that this country does not respond to applied plant foods as do England and America. If they inspected comparative yield figures they would find that for per acre production Australia lags behind in a way that is peculiar inasmuch as our better farmers are just as intelligent as their overseas fellows. Yet in these countries humus occupies the paramount position it deserves, whereas in Australia it receives very little actual attention.

With the present low prices, and rather gloomy prospects in the horticultural world, most people are disinclined to experiment.

Supplying the soil with humus, however, is not an experiment. It is a necessity and becomes more essential each year it is left uncared for.

The writer would strongly urge every grower to encourage the growth of clovers and trefoils, or the sowing of special green crops as much as possible. Then the soil and trees will be in a position to satisfactorily use the nitrogen, phosphoric acid and potash which every progressive grower applies or would apply if he had the money.

Doncaster.—The 42 acre orchard at Doncaster, Victoria, recently owned by Mr. E. E. Wagstaff, has been purchased by Mr. J. J. Tully. The principal fruits are export Pears, including Packhams, Bosc, Jos., Winter Nelis, etc., also standard varieties of Peaches and a nice patch of Lemons. The orchard has an excellent crop of fruit this season. The house on this property is on the highest point of Doncaster and commands a wonderful panoramic view.

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Fruitgrowing in Queensland.

Bananas :: Pineapples :: Papaws :: Deciduous Fruits

Rapid Increase of Apple Production in Stanthorpe District.

(By W. Ranger, Manager Committee of Direction of Fruit Marketing, Brisbane.)

I NTERESTING INFORMATION concerning Queensland's fruit industry is to hand in the following notes from Mr. W. Ranger, Manager Committee of Direction of Fruit Marketing, Brisbane.

Bananas.

Banana production in Queensland has shown a slight decrease over the last few years, due to unfavorable growing conditions and severe attacks of thrips. A scientist is now making a full time investigation into the thrips problem, and the decline in production now seems to have been arrested.

Very heavy plantings have taken place during the last two years, the present planting season having been the heaviest for some years, and at the end of the planting season it is anticipated that there will be approximately 19,000 acres under Bananas. Weather conditions lately have been ideal for growing the Bananas, which should result in excellent quality fruit being available in large quantities at an early date.

Pineapples.

Queensland Pineapples are available to Australian markets all the year round. They are produced on a coast line with a range of some 1,100 miles, and the summer crop is long drawn out. Pineapples of the rough leaf variety mature in the far north from November onwards. These are followed by the smooth leaf variety at Bowen, which are marketed about Christmas time. In South Queensland the rough and Ripley varieties commence immediately prior to Christmas and are available until the end of February. South Queensland smooth leaf Pineapples commence at the end of January with very heavy pickings towards the end of February and early March. The main summer crop does not terminate until the end of April, heavy pickings being made from the plantations of the Blackall Range. As the winter crop commences in May or June, the Australian market is thus seldom not fully supplied with Pineapples.

Weather conditions in Southern Queensland over the last six months have been ideal for the growing of Pineapples, and the fruit of the summer crop should be of good size, although the total crop will probably be smaller than that of the previous year.

The main type of Pineapple grown is the smooth leaf Cayenne, which is the most popular dessert Pineapple on the southern market and the only one used for canning.

There has been little, if any, increase in the production of varieties other than Cayenne, but this variety has increased rapidly. With a big production, fresh fruit sales are dependent on adequate canning arrangements being made for the surplus fruit and of recent years approximately half the production of Pineapples has been canned. The Australian market formerly was able to absorb all the canned Pineapples offering, but with increased production it has been found necessary to seek export markets and at the present time half of the canned fruit is exported principally to Canada and United Kingdom.

In 1931 the Canadian-Australian Reciprocal Trade Treaty, gave Australian canned Pineapples a preference in Canada of 2 cents per lb. over Singapore and 4 cents per lb. over Hawaiian canned Pineapple. This preference enabled the Australian product to make inroads into the high class trade supplied by Hawaii while the 16-oz. Australian can commenced to displace the cheap but low-quality Singapore article. Prospects in Canada were so bright that there appeared to be every possibility of export taking care of double or treble the Australian production.

In anticipation of a permanent export outlet, growers commenced to plant heavily. The loss of this preference through the action of the Ottawa Delegation has dealt a serious blow to the Queensland industry and exports have been sustained only through a grant from the Fruit Industry Sugar Concession Committee.

In spite of the loss of preference over Singapore, Canada still offers a good outlet for Australian canned Pineapples, but greater volume sales will be necessary to take care of the increased production.

Rapid strides have been made in canning technique and one factory is now equipped with the most up-to-date machinery. Very favorable comments on the Australian pack, particularly in respect to flavor, have been received both from the United Kingdom and from Canada.

Papaws.

The extensive production of Papaws is confined almost entirely to districts adjacent to Brisbane, small areas only being planted on the North Coast, the production from which is sent to the southern markets. Production during the main cropping period is usually too heavy for local demand and prices are low. Increased quantities are being absorbed each year by the factories for use in fruit salad and chutneys. Queensland Tropical Fruit Salad, the principal constituent of which is Papaw, is enjoying

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"The Fruit World," Box 1944
G.P.O., Melbourne.

a steadily increasing sale on the southern markets. Factory outlet, however, is insufficient to afford adequate relief to the fresh fruit market.

Deciduous Fruits.

The C.O.D. has recently taken a census of the fruit trees and vines of the Stanthorpe district, the only district in Queensland where deciduous fruits are produced in any large quantity, which has disclosed that greatly increased production can be expected in all classes of fruit produced there, particularly in Apples and Plums. The production of the district has steadily increased as is shown by the fact that in 1924 the C.O.D. fruit train carried to the Brisbane market 6,607 tons of fruit and vegetables as against 15,708 tons in 1933. The total district production was 22,000 tons.

Apples.—The increased production has been most marked in the case of Apples. Last season showed an increase of 100,000 cases over the previous year, and this season is expected to show a further increase. The crop is now too great to be absorbed during the harvesting period and export and cold storage are necessary in the marketing of the crop. A surplus of 250,000 cases over immediate local requirements is anticipated in the very near future.

Plums.—The increase in production has also been very marked in the case of Plums, particularly the Wilson variety, which constitutes 22 per cent. of the present plantings. Last season there was an increase of over 50,000 cases of Plums over the previous year.

Owing to cool weather conditions, the early varieties of Plums matured later than usual, being in heavy supply at the worst marketing period, viz., between Christmas and New Year. Queensland growers are practically dependent upon the Queensland markets for the sale of their fruit, and with increased production, the market is now not able to absorb the range of sizes it formerly did. The marketing position was helped somewhat by the enforcement of grade standards for Plums by the Department of Agriculture, but faced with a further increase in production it would seem desirable and necessary to raise the minimum diameter and to eliminate the small sizes altogether during a period of heavy supply.

In former seasons, the marketing of Plums has been considerably assisted by the absorption of surplus supplies by factories. This year, however, factories in common with factories throughout the Commonwealth, are able to take only a limited quantity, and cannot offer the same assistance towards market stability.

Grapes.—Each season the production of Stanthorpe Grapes shows an increase over the previous season. The census shows that a big percentage of the vines has still to come into bearing, so that the increase in production will continue. The Grapes are of outstanding quality.

Peaches.—Queensland does not produce a canning Peach, but concentrates on dessert varieties. The production of the Stanthorpe district has remained at about the same level over the last ten years, but plantings lately have been fairly heavy and the census indicates that an increase in production can be expected.

FRUIT STEALING.

Five men found guilty of stealing Oranges in Mildura were each fined £1 plus costs. The presiding magistrate said that if the penalty did not stop fruit stealing, future offences would be dealt with severely. The stealing of fruit from growers who depended on it for a living was no better than stealing the goods of a storekeeper.

Gangs of fruit stealers with motor lorries have been raiding Renmark orchards. The police have the matter in hand and arrests are expected.

GRAPE EXPORT.

An Increasing Trade.

AT THE RECENT Grape export conference, held at Sydney, the following figures were tabled, showing the increasing trade in the export of Grapes from the Commonwealth.

	N.S.W.	Vic.	S.A.	W.A.	Total Cases.
1931	10,571	572	5,962	48,480	65,585
1932	15,826	8,648	4,281	54,171	82,926
1933	25,113	15,217	2,175	45,574	88,079
	51,510	24,437	12,418	148,225	236,590

equals p.c. 21.77 10.33 5.25 62.65

The conference decided to ask the Commonwealth to adopt the case found most suitable by W. Aust., in lieu of the flat $\frac{3}{4}$ bushel. This case has internal dimensions of 24 5/16 x 12 1/2 x 6 1/2 in., after deducting the central division board. This box has an overall measurement of 26 x 13 x 7 in., and holds from 28 to 30 lb. of Grapes, with approximately 5 lb. of granulated cork. The ends and centre boards used are 9/16 in. and the sides, tops and bottoms 1/2 in. thick in this box. It was also decided to ask for the retention of the standard half bushel box, measuring 18 x 4-5 1/2 x 11 1/2 in., as a package for Grapes, the shallower depth being deemed desirable for packing large bunches in single layers.

UNRIPE GRAPES.

Warning to Growers.

The Victorian Department of Agriculture have issued a warning to growers against sending unripe Grapes to Melbourne. They state they will quickly enforce the regulation which provides that the specific gravity of filtered juice should be more than 1.075 at 60 degrees Fahr.

Growers who send unripe Grapes to market are liable to have their fruit seized and to be prosecuted.

WINE GRAPES.

Opposition to Price Reduction.

Marion. — Over 200 growers attended a meeting on January 15, called by the Grapegrowers' Council of Sth. Australia, and the following resolution was carried:—

"That representatives of growers on the Commonwealth price-fixation committee be given a mandate to resist any reduction from the fixed prices of 1933."

It was also agreed that the Minister for Customs (Lieut.-Colonel White) be immediately informed of the necessity for continuing the wine export bounty for five years.

Black Amber Grapes from Queensland were on the Sydney market during the first week in January, F. C. Kennett disposed of a consignment of half-bushel boxes at 10/- to 12/- per box.

Cooper's Alboleum is widely used for control of red scale, olive scale, black smut, and other citrus pests. Growers are advised to spray during January, February or March for best results. See the reduced prices in the advertisement of Messrs. William Cooper & Nephews (Aust.) Ltd., 4 O'Connell-street, Sydney, N.S.W.

Australian and New Zealand Fruit Trade

Market Notes and News — Prices, etc.

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Poupart, T. J., Ltd., Covent Garden.
Ridley, Houlding & Co., Covent Garden.
White & Son Ltd., London Fruit Exchange, Spitalfields, E.1.

Manchester:

The Port of Manchester Rep., W. J. Wade, 8 Bridge-street, Sydney.

Bremen: GERMANY.

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SYDNEY FRUIT TRADE.

Fruit agents at the Sydney Fruit Markets disapprove of the manner in which some growers treat their cases. It has been the practice for years to supply growers with empty cases, and the agents supplying them naturally expect to receive them back again packed with fruit and in good condition. In several instances recently, it was noticed that cases were sent to market in a dirty condition, having been stacked in some place where they had no protection from the weather. One agent also found that cases supplied by him to a grower, had been filled and consigned to another agent. No State in the Commonwealth uses so many secondhand cases as N.S.W.

NEW SOUTH WALES.

Sydney (29/1/34).—Mr. L. T. Pearce, market representative of the Fruitgrowers' Federation of N.S.W., reports as follows:—Apples: Standard and special, N.S.W.—Mobbs Royal, 3/- to 6/-; Twenty Ounce, 3/- to 6/-; Grav., 3/- to 6/-, special colored 12/-; Trivett, 5/- to 8/-, special to 13/-; Cleo, 7/- to 8/-; McIntosh Red, 7/- to 12/-. Q'ld.: Grav., 6/- to 11/-; McIntosh Red, 7/- to 12/-; Del., 7/- to 10/-. The season is marked to date by absence of those inferior quality Apples that usually arrive early in the season. McIntosh Red appeared during the week, also a few Trivett. Small green Apples are now difficult to sell and well colored Apples should have good demand. Pears: N.S.W.—Clapp's Favorite, 3/- to 4/6, few higher; China, 2/- to 3/6; Williams, 5/- to 6/-, few special 7/-; Victorian—Williams, 5/- to 6/-, few higher. Most Vic. arrivals are being placed in cool store to be released when colored, and as required. Apricots: Inland, 2/- to 4/-, special to 5/- per half; Vic., 5/- to 8/- bush.; Tas., 3/- to 4/- half; M.I.A. fruit is still being released from cool store. Bananas: N.S.W. and Qld.: All sizes up to 14/- trop. case, few higher; Norfolk Island up to 9/-; Fiji 17/- to 23/-. Approx. 1,200 cases arrived from Fiji over the weekend and 180 bunches. Norfolk Island fruit is also available, and N.S.W. supplies are heavy. Grapefruit: N.S.W. Marsh's Seedless, special 10/- to 12/- bush.; standard 6/- to 9/-; Cal. 30/- to 32/- cal. case. Lemons: N.S.W. and Vic. 4/- to 7/-; Oranges: Vals., special and standard, N.S.W. 6/- to 10/-, few spec. to 12/-; Vic. 6/- to 9/-, few to 10/- bush. Very little Grapefruit is available. The improvement of Lemon prices in Victoria has reduced the supply from that quarter. A few Mangrove and M.I.A. cured only are arriving, and are selling to 11/-. An improved demand for Vals. was experienced during the week, and prices have improved to those quoted. Plain fruit is still slow to sell. Figs, 2/- to 4/- quarter case; Grapes: N.S.W. Black Muscat, 7/- to 9/-, few to 12/-, inferior from 5/6; Black Hamburg, 5/6 to 8/- half; Waltham Cross, 5/- to 6/- half; Qld. Black Hamburg, 6/- to 7/- half. The quantity of Grapes available has only increased slightly, but larger quantities should be available this week. The marketing

of immature fruit is inadvisable. Mangoes, 8/- to 15/- bush.; Nectarines, N.S.W. 3/- to 4/- half; N.S.W. special 5/- to 7/- half, few higher; Vic. 4/- to 8/- bush., few higher. Passionfruit, N.S.W. 2/- to 3/6 half, few to 5/-; Lighter supplies have been arriving and a slight improvement has been experienced. Peaches: Inland, 3/- to 4/- half; M.I.A., 5/- to 8/- bush.; local, 3/- to 4/6, few 6/- half; Vic., inferior lower, 5/- to 7/- bush., spec. higher. Pineapples. Qld., Queen, 10/- to 14/-, few 15/- trop. case; Ripley, 9/- to 10/-. Fairly light supplies have enabled prices to be maintained. Plums: N.S.W., 2/- to 3/6, special 4/6 half; Angelina, 2/- to 4/-, special 5/6 half; Vic. Burbank and Ballena, 4/- to 5/- bush.; Vic. Angelina and Wickson, 4/- to 5/-, spec. 7/- to 8/- bush.; Quinces: N.S.W., 4/- to 6/- bush.

VICTORIA.

Melbourne (31/1/34).—Fruit supplies heavy, demand fairly good. Tomatoes had fair sales, but no high prices received. Quotations:—Apples—Eating—Jons. 6/- to 9/-, Del. 6/- to 9/-, William Fav. 2/6 to 4/6, Grav. 2/- to 4/6; cooking—New seasons, 2/- to 5/-. Apricots, 2/- to 8/-; Tas. Black Currants, 3/- to 5/- per doz. lbs. Figs, 1/6 to 3/6 half case. Oranges—Vals., specially selected wrap-

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ped Mildura, 96 7/-, 112 8/-, 126 9/-, 140-168 10/-, 182 9/-, 200 7/-; selected unwrapped Mildura 1/- lower, to 9/- best counts; others 4/- to 6/-, according to count, a few 7/-. Lemons—Average standard, colored, 8/- and 9/-; best counts, a few 10/-, 140-160 7/- and 8/-, small to 7/-, green and part green, to 8/-, best counts; occasional sales higher. Grapefruit—Selected standard, unwrapped counts, 60-75, 7/-; a few selected standards, wrapped 8/- to 10/-, a few specially selected Curliwaa higher, 14/- and 15/-. Papaws 8/- to 12/- double case. Nectarines 3/- to 6/-. Peaches 3/- to 7/6. Pears, culinary 3/- to 5/-, dessert 2/- to 6/-. Plums, 2/- to 3/-. Bananas—Qld., green, 6's 9/- to 10/-, 7's 11/- to 12/-, 8's and 9's 13/- to 15/- double case. Pineapples, 8/- to 16/- double case. Passionfruit, interstate, 5/- to 7/- half case, local 5/- to 8/-. Melons, water 10/- to 15/- dozen, preserving 6/- to 10/- dozen. Tomatoes, 2/- to 6/-.

The Melbourne market manager of the Federal Citrus Council of Australia reports sales as follows:—Vals., average standard grades, 75-84 4/-, 96 4/6 to 5/-, 112-126 5/- to 5/6, 140-182 6/-, some to 7/-, 200 5/-, selected stan-

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dard grades higher, 5/- to 9/-, according to count; selected standard wrapped grades 5/6 to 10/-. Grapefruit, selected standards, unwrapped, best counts 7/-, a few selected standards, wrapped, to 8/- and 10/-, a few specially selected higher, to 14/- and 15/-. Lemons, average standard grades, 180-248, colored 8/- to 9/-, 140-160 7/- and 8/-, small to 7/-, green and part green, to 7/- and 8/-, best counts; selected standards 10/- and 11/-, best counts, occasional sales higher.

The Committee of Direction of Fruit Marketing (Queensland) reports:—Bananas (green)—9's and 8's 12/- to 13/-, 7's 10/- to 11/-, 6's 8/- to 9/- case; with a few special lines higher. Pineapples—Smooth 9/- to 12/-; Ripleys 8/- to 10/- case. Papaws 8/- to 10/- double case, with a few higher. Passionfruit 3/- to 5/- half case.

QUEENSLAND.

Brisbane (24/1/34).—Local fruit: Pineapples, smooth-leaf, cases 3/- to 6/-, roughleaf 3/6 to 5/-; Lemons 6/- to 10/- case; Mangoes, Northern 6/- to 8/- case, a few special higher; Papaws 1/6 to 4/-, flat cases 5/-; Passionfruit, No. 1 quality 3/- to 4/6, No. 2 quality 1/6 to 2/6; Peaches, Stanthorpe, small 1/-, medium 1/6 to 2/6 half bush.; special ripe Elberta 3/-; Pears, Stanthorpe 3/- to 7/-, few higher; Plums, small 2/- to 3/-; medium 3/6 to 4/-; choice 5/- to 6/-; large 7/-; Grapes, Coominya 4/- case; Roma Muscats 6/- to 7/6; Waltham Cross 8/-; Black Prince 4/-; Apricots, 2/- to 5/-; Nectarines, 1/- to 4/- half case; Apples, cooking, small 2/- to 3/-, large 5/- to 7/- bush. case; eating, small 2/- to 4/-, medium 5/- to 7/-; Grav. 5/- to 7/-; choice colored 8/- to 9/-;

Imported fruit: Oranges, Vals. small 5/- to 7/-, large 8/- to 11/-; Lemons 8/- to 12/-, Pears 5/- to 8/-.

WEST AUSTRALIA.

Perth (22/1/34).—Apples, new season, flats 3/6 to 6/6, dumps 5/- to 8/- (special to 8/9). Citrus: Vals., flats 3/6 to 6/6 (special to 7/6), dumps 6/- to 11/- (special to 12/6, others from 4/-); Lemons, 6/- to 13/-. Plums, Shiro, flats 5/- to 9/- (others from 4/-); Santa Rosa, 5/- to 11/-; Satsuma, 5/- to 9/- (special to 9/9, others from 4/-); Wickson, 4/6 to 7/6 (special to 8/6, others from 3/-); Burbank 5/- to 11/- (special to 13/6, others from 3/6); other varieties 2/6 to 5/9; Peaches, 6/- to 13/-; Apricots, 5/- to 9/-, half dumps 2/6 to 6/- (special to 7/3); Nectarines, 6/- to 11/- (special to 13/-, others

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Stand numbers are as indicated in parentheses.

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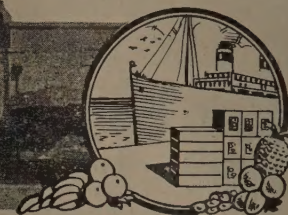
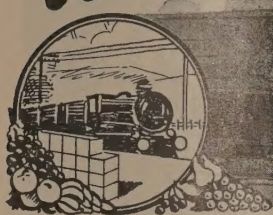
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from 4/6; Pears, Bartlett, flats 4/- to 7/- (others from 3/-); other varieties 2/6 to 5/-; Grapes, open, White, 4/- to 7/-, colored 5/- to 10/- (special to 12/9), closed 3/6 to 5/-; Passionfruit, flats 4/- to 7/- (others from 3/-), dumps 2/6 to 5/- (special to 6/6, inferior from 1/-).

NEW ZEALAND.

Dunedin: Messrs. Reilly's Central Produce Mart Ltd., report under date January 19, as follows:—Business quiet. Ample supplies of fruit available. Apricots and Plums low in price; Peaches, Nectarines, are coming forward in sufficient quantities to meet the demand. Choice local Raspberries 5/- to 7/- per bucket.

A nice shipment of Pineapples came forward from Sydney, and though the fruit is in perfect condition, fruiters advise that the public are purchasing tinned Pines in preference to the freshly grown fruit. This is a mistake, as the quality of the tinned Pineapples is not to be compared with the fresh fruit. Our Niue Bananas fortunately have ripened up in excellent condition.

Sales for Apples have been slow. Unfortunately a number of Gravensteins coming to hand were not quite ripe and those ripening up show signs of being pitted. Though there are some beautiful Gravensteins available, the public are not purchasing as freely as growers anticipated.

Some nice Pears, both Honey and Jargonelle, have met a fairly good demand.

Prices: half cases:—Apricots, choice 5/-, 6/-, small cooking 3/-, 4/6; Peaches, choice 5/6, 6/6, small cooking 3/-, 4/6; Plums, dessert 4/- to 6/6, cooking 2/- to 3/6; Cherry Plums 4/- to 4/6; Nelson Tomatoes 6/-, 8/6. Bushel Cases:—New season's Apples, Grav. 8/- to 10/-, Duchess 8/-, Pearmain 6/-; Cal. Navels 37/6; Cal. Grapefruit 37/6; N.Z. Lemons 25/-; Canadian Apples, Del. and Jons. 15/-; Pines 14/-, 19/-; Bananas, choice ripe Niues 25/-.

Queensland Fruit and Vegetables in Melbourne.—Mr. A. V. Wilson, Melbourne representative of the Committee of

Direction of Fruit Marketing, Brisbane, gives the following details of Queensland fruit which arrived in Melbourne from October 28, 1933, to January 3, 1934:—Bananas, 58,759 cases; Pineapples, 26,389 cases; cucumbers, 6,237 cases; Passionfruit, 2,753 cases; with smaller quantities of beans, pumpkins, marrows, Tomatoes, Papaws and Mangoes.

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LOSS OF QUANTONG APRICOTS.

(The Editor, "Fruit World.")

Dear Sir,—In the second annual report of the Fruit Industry Sugar Concession Committee, it states:—

"It is pleasing to record that despite the record volume of fruit available in the Commonwealth as a whole, only one complaint was received regarding the inability of growers to secure a factory outlet for their fruit," etc., etc.

It was Quantong fruitgrowers who complained, and since complaining they requested this Board to fix the prices at the factories, instead of at grower's station, which this Board refused to do, as it would lower the nett returns to growers. The consequence is, growers who live near a factory can sell at the price fixed, and are all right. The men further away cannot sell, as the cost to the manufacturer would be minimum prices, plus freight.

In this district alone, 100 tons of Apricots are rotting, consequently at the next annual report of the Sugar Concession Committee, they will, if just, have to report that districts such as Horsham, and even Harcourt, were unable to place their product, even at the low prices prescribed. Why? Because freight had to be added to this price.

If all country growers were to own up to the very serious losses they are now making, the Board mentioned should be ashamed to be in existence.

Yours faithfully,

Quantong Fruitgrowers,
C. H. JOST, Manager.

HOWARD AUTO-CULTIVATORS.

The works of Howard Auto-Cultivators at Northmead, Parramatta, N.S.W., where the Howard Rotary Hoe is manufactured, have been busy for the past year turning out this useful machine for the fruitgrower, and other tillers of the soil. The demand has been so great that night-work has often to be done in order to cope with the demands. There are now thousands of them in use in the Commonwealth and other parts of the world, proof sufficient that the Howard Rotary Hoe has proved all that was claimed for it by its inventor, Mr. A. C. Howard. The machine is made entirely by Australian workmen, with the exception of the magneto, which is imported from England.

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